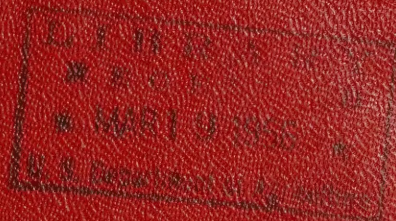


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1955



SEEDS  
SINCE  
1845



# Descriptive Catalog

## of VEGETABLES

No. 14

**CORNELL SEED COMPANY**

BREEDERS AND GROWERS  
SAINT LOUIS 2, MISSOURI





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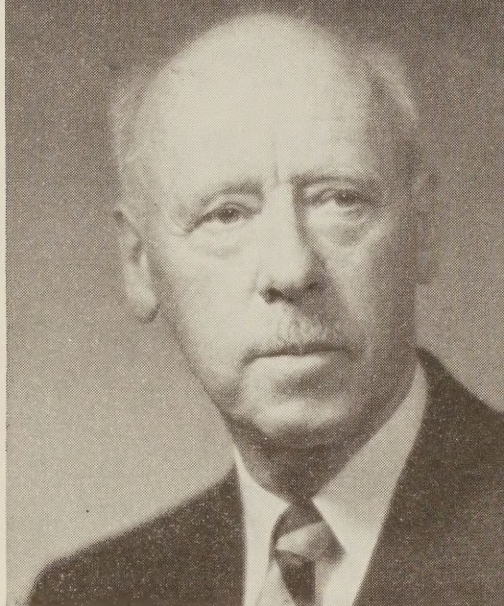
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## FOREWORD



I have long been convinced that an exceedingly useful service is rendered by seed houses in publishing from time to time "Descriptive Catalogs" of the varieties of vegetables which they handle. As a teacher and student of vegetable varieties for almost a half century, I have found these books invaluable and have constantly recommended them. When myself in doubt on some point or other I have often looked at half a dozen of them and have been guided by the consensus.

These books are, of course, invaluable to salesmen and dealers, to teachers, extension men and research workers, and to planters of seeds, whether processors, commercial growers or home gardeners.

It has been a pleasure to review the manuscript of this manual and to offer occasional suggestions. I believe that it faithfully maintains the long established tradition of this and other good seedsmen in their effort to present objectively the actual facts about the varieties they offer. It expresses justifiable pride in the strains the house has developed and the seeds they offer. It points out the limitations as well as the good points of varieties. At the same time it keeps sales ballyhoo to a minimum.

The book is a credit to Corneli and a valuable contribution to the seed and vegetable industries.

A large, stylized handwritten signature in dark ink, reading "Paul Wark".

*Professor Emeritus  
Department of Vegetable Crops  
Cornell University*

Ithaca, New York  
November 24, 1955

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# HOW TO USE THIS CATALOG

**VARIETAL DESCRIPTIONS.** In this book we describe the varieties, both new and old, which in our opinion are the most popular and the best types in existence for their specific purposes. We have endeavored to list known synonyms and names of varieties of very great similarity, with the accepted or preferred varietal name given first in capital letters.

Descriptions and data are based on trial ground and general observations and opinions, and are believed to be accurate and complete. Varying growing conditions, however, may result in different behavior; and these descriptions are, therefore, offered without obligation on our part or that of our dealers.

**MAIN USES.** Under this heading we have indicated, by the symbols listed below, the most important uses of each variety; that is, the purposes for which it is most widely grown. Local uses may differ, or a variety may have secondary uses not indicated.

|                 |              |
|-----------------|--------------|
| H...Home Garden | F...Freezing |
| M...Market      | Dr...Dry or  |
| S...Shipping    | Dehydrated   |
| C...Canning     |              |

**DAYS TO HARVEST.** The length of time it takes for a crop to mature depends on many variable factors, a few of which are soil fertility, moisture, day length, and average temperatures. Our main purpose in listing "Days" is to provide a basis for comparing one variety with another.

**ALL AMERICA SELECTIONS.** The All America trials perform a valuable and unusual service for the seed trade and the gardening public. In a series of plantings throughout the United States, new varieties



A view of our Twin Falls, Idaho breeding farm, showing stock seed increase blocks of beans and several kinds of small seeds.

of vegetables and flowers are carefully judged in competition with existing varieties and other new introductions. The winners are given one of the following awards: Gold Medal, Silver Medal, Bronze Medal, or Honorable Mention. We have noted each vegetable variety listed in this catalog which has received an award in past years.

**FOREIGN LANGUAGES.** In order to make this as complete a reference book as possible, we have included translations of kind (species). These are listed as follows:

|         |         |
|---------|---------|
| French  | Italian |
| ENGLISH |         |
| German  | Spanish |

**FLOWERS.** In response to many requests for a list of the more commonly used and recommended varieties of flowers and their usage, we have included this information in table form on page 126. The information therein sets forth the annuals, biennials, and perennials, periods of bloom, height of plant for the varieties which we sell, and how they may be used.

**WARRANTY.** We warrant to the extent of the purchase price that seeds or bulbs sold are as described on the container within recognized tolerances. We give no other or further warranty, express or implied.





Roguing crew removing volunteer commercial bean plants from a seed field of Tendergreen beans.

## HOW GOOD SEEDS ARE PRODUCED

Good seed doesn't just happen. Much time and effort are involved, and a number of vital steps must be taken in the production of good seed. Some of these steps are described here briefly.

**BREEDING.** This term is used rather broadly to describe two kinds of plant improvement work: development of new varieties and maintenance of existing stocks.

New variety development is carried on under a carefully planned program at our breeding farms, and through the years we have introduced many new varieties of commercial importance (including a number of All America Selections award winners).

But the main activity at these farms and the real reason for their existence is maintenance of high levels of purity and trueness to type in all the varieties we grow.

Purelines are built up starting with selection of many ideal single plants, then reproducing and increasing the best of these single plants. Field production lines are periodically replaced with these new purelines, according to schedules which have been established for each variety.

**PRODUCTION.** Controlled production has to do with such very important things as the selection of a suitable growing area for each

of the nearly 50 kinds of vegetables we grow; the increase and maintenance of an adequate stock seed reserve for each of the 500 or so individual varieties listed in this catalog; and the maintenance of a staff and plant facilities suitable for handling and supervising the production in each area. In addition to supervising planting, spraying, dusting, roguing, harvesting and other operations, our field men have the important job of maintaining good personal relations with the better growers in each area.

**TESTING.** After our seeds are grown we test and examine them very closely, to satisfy ourselves and certain legal requirements of the federal and state governments. To test varietal purity a representative sample of each individual crop is planted on our trial ground at Keystone Valley Farm in St. Louis County. Comprehensive notes are taken during the entire process of growth and development and should any serious defect, such as a mixture or mutation, show up at any time, the information is immediately phoned to the main office and the lot concerned is withdrawn from sale. Our trial ground observations also allow us to compare our production lines with others in the trade and with new material from state and federal plant breeders. Each year over 5,000 separate lots are tested at our St. Louis trial ground and about 1,000 lots are tested in our Twin Falls, Idaho trials.

To test germination and determine pure seed content, a sample of each lot is sent to our laboratory. Often several samples of a single lot are tested, one after each stage in the harvesting and cleaning process. Tests are repeated at 6 month intervals. In addition to routine germination tests, the laboratory makes special vitality tests as part of our LIFEGARD (T.M.) processing of seed, and conducts experiments on the effectiveness of new seed treating materials and methods.

Breeding, controlled production, and testing are the things that make the difference between ordinary seed and good seed. Yet none of these things can be seen in the bag—they show up only in the growing crop.



# SEED STORAGE SUGGESTIONS

High germination and freedom from insect damage are the rewards of proper seed storage. Since large amounts of seed are carried over each year by merchants, food processors, and commercial growers, storage is a matter of considerable economic importance. In the following paragraphs we will outline a few of the things we have learned about seed storage and make recommendations based on our own experience. We hope these may prove helpful as a guide for improving storage conditions or as a start for further experimentation. Many variables can affect the longevity of seed, and we can take no responsibility for results obtained in other places and under other conditions than those with which we have worked.

**WHAT MAKES SEED DIE?** The exact physiological processes involved in loss of seed viability and vigor are not known, but it is well established that this loss of life takes place faster when either the temperature or the relative humidity in the storage area is higher.<sup>1</sup> Either high temperature or high humidity alone will shorten the life

span of stored seed; if *both* temperature and humidity are high, loss of life is extremely fast. Unfortunately, these unfavorable conditions exist pretty generally in the southeastern quarter of the country, where much seed must be carried over each year for early fall planting.

**TO PRESERVE GERMINATION AND VIGOR, KEEP SEED AS DRY AND AS COOL AS YOU CAN.**

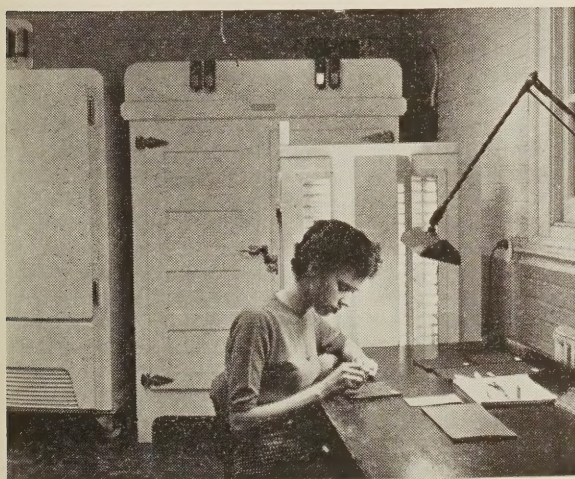
**HOW CAN SEED BE KEPT DRY AND COOL?** There are many ways, of course. Most cities of any size have commercial cold storage plants, and many seedsmen use these facilities to protect their carryover seeds from summer heat and humidity. Dry cold storage is much preferred to the type in which moisture is not controlled.

A dry storage room can be built in your own warehouse, and offers some advantages over commercial cold storage. First, the cost is smaller in the long run. Further, the seed is always available, in case a particular item should be needed early. Such a room should be made as air-tight (and therefore moisture-tight) as possible. The drying can be accomplished by one or more electric dehumidifiers, which currently sell for a little over \$100 each. One such unit should give good results in a room up to about 2,500 cubic feet in volume. The condensing type

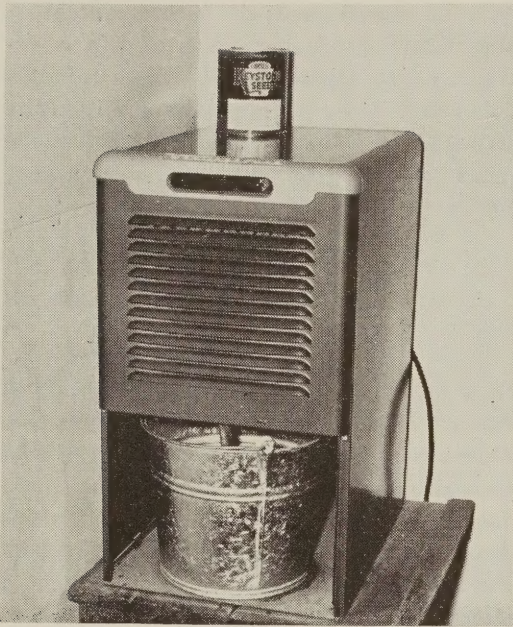
<sup>1</sup> E. H. Toole, V. K. Toole, and E. A. Gorman, "Vegetable Seed Storage as Affected by Temperature and Relative Humidity," USDA Technical Bulletin No. 972, October 1948.

Margaret Taschler, a Cornell analyst, counts tomato seed germination in our main laboratory—one of the best equipped in the country.

A general view of Keystone Valley Farm, in St. Louis County, where our main vegetable trials are conducted.







A Westinghouse condensing dehumidifier—the type we have found most effective.

of dehumidifier seems preferable to the desiccating type, as the latter produces considerable heat.

**WHAT ABOUT TEMPERATURE?** A dry storage room can be made even more effective by installing an air cooling unit. Several seedsmen in the South now have storage rooms that use both dehumidifiers and window-type air conditioners.

Naturally, the storage room should be placed in the coolest part of the warehouse—usually the northeast corner—when possible.

According to Toole<sup>2</sup>, really *good* storage should have a relative humidity of not over 45% at a temperature of 80° F. However, his experiments and our own show that virtually *any* reduction in temperature or humidity or both will help to some extent to preserve the germination of stored seed.

We will be glad to consult with any of our customers on the planning of a seed storage room. If you contemplate building such a room, write to us for suggestions based on our own experiences and those of customers who have installed improved storage facilities.

<sup>2</sup> E. H. Toole, "Storage of Vegetable Seeds," USDA Leaflet No. 220, May 1942.

## HOW CAN INSECTS BE CONTROLLED?

This subject is covered comprehensively in USDA Circular AMS-64 dated July 1955, "Protecting Stored Seed From Insect Attack." We suggest that you write to the USDA Information Office, Washington 25, D. C., for a copy of this excellent reference.

Generally, insect development in seed is retarded as temperature and humidity drop. Therefore, the conditions most desirable for preserving viability and vigor are also best for controlling grain insects. However, chemical controls are often required, and these are fully described in the circular mentioned above.

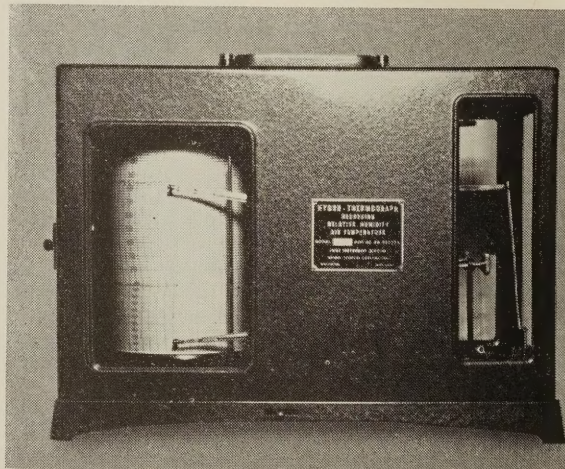
As an important sidelight to the problem, hundreds of merchants and growers have solved their small seed storage problems with a special low cost premium package—the Keystone LIFEGARD tin can. For information on this, see below.

## LIFEGARD (T.M.)

### A New Concept in Seed Packaging

Twenty years ago few people envisioned a low cost, attractive seed package that

This Bendix Hygro-Thermograph keeps a perpetual record of air conditions in our moisture-controlled storage area.





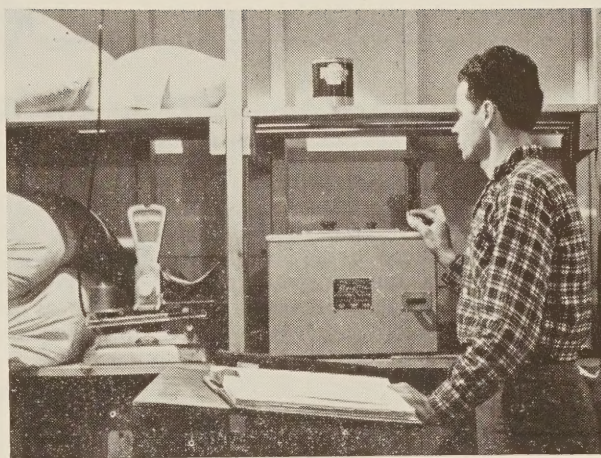
would provide positive protection against insects, elements, breakage, and loss of germination. Such a container is available today as optional packaging for all Keystone garden seed. It is the LIFEGARD tin can.

In 1939, research was begun at Corneli to develop a process whereby seeds could be hermetically sealed in cans. We originally felt the need of such a package for shipments of garden seed to and through tropical areas, where seed in ordinary containers sometimes lost germination in just a few weeks.

By 1944, the process had been worked out and proven experimentally. Shipments of canned seed began, and the results astounded everyone. Germinations stayed at high level for years, even when the seed was subjected to high temperatures. Since then, the use of Keystone seeds in tin cans has become firmly established in tropical countries throughout the world, as well as in our own Southern and Central states. Many dealers and users of seed now would not think of taking delivery in another type of container.

During these years of testing and commercial use, the process has been perfected and refined. Early in 1956 we named it the LIFEGARD process and registered this name in the U. S. Patent Office.

**This giant dehumidifying system dries the entire fifth floor of our Chouteau Avenue warehouse.**



Seed moisture content, formerly tested in our laboratory, is now checked at the point of packaging, for greatest accuracy.

LIFEGARD is the pioneer process for packing seeds in hermetically sealed cans, and is the only one proven safe and effective by almost twenty years of testing and commercial use.

The basis of the process is moisture control. Before being canned, the seed is dried to a certain super-safe moisture level, the exact percentage of moisture allowed depending on the species. This drying, combined with several other pre-canning operations, makes each LIFEGARD can virtually an insect-free, bone-dry "warehouse." Only extreme heat can cause premature loss of germination in seeds packed by this process.

*Retention of high initial vigor* is an even more important feature of the LIFEGARD process than is long shelf life. The grower who buys the seed knows that its vitality has not been depleted by exposure to excessive moisture, in the atmosphere or in the seed itself.

The immense popularity of Keystone seed in cans has made this a large volume operation, enabling us to offer LIFEGARD seed at just a few pennies a pound more than seed in conventional cloth bags. Our latest cans are beautifully lithographed in four colors, and each one bears a label with a color picture and description of the variety it contains.



Asperge  
Spargel**ASPARAGUS**Asparagio  
Esparrago*Asparagus officinalis* var. *altilis***MARY WASHINGTON****HMSCF**

This variety, which is now nearly the only one in use, was selected by the USDA for resistance to rust. It is a good yielder, producing an abundance of early, large shoots of rich, dark green color with tightly folded tips. It has fine flavor and texture and is well-suited to all types of processing as well as fresh use.

Haricots  
Bohnen**BEANS**Fagioli  
Habichuelas

The appearance of a sample of bean seed is important, since it conveys to the buyer an impression of quality. But appearance is only a very small part of the total meaning of good seed. High germination, freedom from disease, purity of stock, and true-ness to type are far more significant.

Every crop of snap beans contains at least a trace of off-types—mainly reversion to flat pods and stringy pods, both of which are usually shorter and more fibrous than the true variety. The only suitable way to hold these rogues to a commercially insignificant level is to carry on a continuous program of single plant selection. This must, of course, be supplemented by field roguing to remove volunteer or other off-type plants. Single plant selection work for Keystone bean seed is carried on at our breeding farm near Twin Falls, Idaho, where visitors are welcome at all times.



Garth Anhder, Director of our Twin Falls, Idaho, breeding farm, making notes on a single plant bean selection.



To assure freedom from seed-borne bacterial blight and anthracnose, Keystone bean seed is grown in Idaho's Magic Valley and certain selected areas of California where these diseases cannot survive.

Germination of bean seed is mainly a function of the handling that the seeds receive. Keystone bean seeds are threshed on big, gentle machines, and handled with the greatest care in processing and shipping. Just one example of such care is the lining of all our bins with rubber, to cushion the seeds' fall.

While these things are of greatest importance, appearance is not neglected. Every lot of Keystone bean seed is sawdust-polished, then handpicked to remove split or deformed seeds and foreign matter.

## BUSH GREEN POD

*Phaseolus vulgaris*

52 MS

BLACK VALENTINE STRINGLESS

*Asgrow Black Valentine*

One of the favorite beans for fresh market because of its very attractive pods, which stay crisp and fresh-looking during shipment to distant markets. The Keystone strain has been specially bred to retain its slender shape.

VINE—16 to 18 inches tall, vigorous, erect, with distinct foliage growth of dark green color. Somewhat tolerant of common bean mosaic. Blossoms are rose purple.

PODS—6½ to 7 inches long, slender, thick-oval, almost straight. Stringless, very attractive, velvety, with medium dark green color. Sufficient fiber content to prevent wilting during shipment.

SEED—Long oval, slightly flattened, entirely jet black. 1,700 per pound.

48 MSC

BOUNTIFUL

The earliest maturing of the commonly used snap bean varieties. Most popular of the flat podded bush beans.

VINE—14 to 18 inches tall, vigorous, and a heavy producer. Foliage light green, rather coarse in appearance.

PODS—6½ to 7 inches long, broad and thick-flat. Light green color, tender. Becomes fibrous at full size but remains stringless.

SEED—Color is entirely straw yellow with dark brown eye ring. 1,040 per pound.

50 H

BURPEE'S STRINGLESS IMPROVED

*Landreth Stringless  
Stringless Greenpod*

An old standard variety, still widely grown. Not suitable for canning or freezing as fiber and seed develop rather early. Highly susceptible to common bean mosaic.

VINE—16 to 17 inches tall, dark green. Hardy, vigorous, and productive.

PODS—5½ to 6 inches long, medium dark green, and slightly curved. Cross-section is heart shaped (about as wide as deep). Stringless, fiberless, and of acceptable quality when young.

SEED—Color is coffee brown with black eye ring. 1,180 per pound.



**CHEVERT STRINGLESS (Mosaic Resistant)****HCF 58**

The first commercially available stringless bean with *green seed*. Bred and developed at Corneli's bean breeding station in St. Louis County. The green seed is significant not only because of its bright, fresh appearance, but also because it remains invisible in the processed beans and has better germination characteristics than white seed.

**VINE**—15 to 16 inches tall, erect, well branched, with pods carried high and evenly distributed over the plant.

**PODS**—5 to 5½ inches long, straight, flat, of medium width. Fairly smooth, and medium green in color. Should be picked young for best eating, as fiber develops rather quickly.

**SEED**—Entirely green, sometimes nearly white if bleached by the sun. Flat. 1,440 per pound.

**COMMODORE IMPROVED****HCF 58****Bush Kentucky Wonder**

A Corneli introduction distinguished by the unique "beany" flavor and nice texture of its pods. Especially well suited for home gardens because it produces over a long period. Used for processing where the very best pod quality is the principal consideration. *All America Selections Honorable Mention 1945.*

**VINE**—15 to 17 inches tall, medium dark green, rather open but upright growth.

**PODS**—7½ to 8½ inches long, round, and stringless. Color is very dark green, and flesh is crisp and tender.

**SEED**—Color reddish purple, very long, round. 1,184 per pound.



**50 MSC****(Mosaic Resistant) CONTENDER**

Developed by the late Dr. B. L. Wade at the USDA Southeastern Vegetable Breeding Laboratory. A very heavy yielder, easy to pick, and quite tolerant of hot weather. Resistant to common bean mosaic and powdery mildew.

**VINE**—Fairly vigorous. 12 to 18 inches tall, but too short to keep pods from touching soil where fertility is not high.

**PODS**—Thick oval, nearly round with some tendency to curve. 7 inches long, medium green, stringless, and almost fiberless. Color of the frozen pods is variable. Suitable for processing as puree and used to some extent for this purpose.

**SEED**—Buff with brown mottling. Long round-oval. 1,100 per pound.

**54 HMSCF****(Mosaic Resistant) CORNELI 14**

A new and very promising development of the Corneli bean breeding station. Distinguished by its heavy production, concentrated set, and dark green, slender pods of very high quality. White seeded, and well adapted to mechanical harvesting.

**VINE**—16 to 18 inches tall. Vigorous and well rooted, with a strong central stem and orderly branching. Pods are carried high on the bush.

**PODS**—About 6 inches long, round, and straight. Very smooth and slender even at rather advanced stages of maturity. Very dark, emerald green color. Stringless and tender.

**SEED**—Entirely white, round, and slim. 1,400 per pound.



**DWARF HORTICULTURAL (Ruby)****HMS 52**

Used occasionally as snap beans, but chiefly for green shelled beans which mature in 60 to 62 days.

VINE—Medium height and vigorous. Medium green color.

PODS—4½ to 5½ inches long, semi-round, stringless. Light green in snap stage, turning white with splashes of crimson as they mature. Older pods rather fibrous.

SEED—Buff with irregular spots of maroon. Brown eye ring. Oval in shape. 1,550 per pound.

**FULL MEASURE****MCF 54**

A high quality all-purpose bean especially well adapted for canners and freezers in the warmer Central and upper Southern states.

VINE—17 to 18 inches tall, sturdy and vigorous. Medium green in color.

PODS—6 to 6½ inches long, straight, and round, with slight constrictions between seed. Bright medium green, stringless, and tender.

SEED—Reddish brown mottling on buff field. 1,050 per pound.

**GIANT STRINGLESS****HMSC 53**

An old variety which continues to be rather widely used in parts of the South.

VINE—16 to 17 inches tall, and similar to Burpee's Stringless Improved except lighter green.

PODS—7 inches long, almost straight; creaseback. Stringless, fiberless, and fleshy.

SEED—Yellowish-brown with brown eye ring. 1,100 per pound.

**IDAHO BOUNTIFUL (Mosaic Resistant)****MSC 50**

An introduction of the University of Idaho. Similar to Bountiful, but a little later and more vigorous and productive. Resistant to common bean mosaic and curly top virus.

VINE—16 to 18 inches tall, vigorous, medium dark green.

PODS—6½ to 7 inches long, broad, and thick flat. Medium green, tender, and fleshy. Becomes fibrous at full size but remains stringless.

SEED—Medium buff in color, or darker than regular Bountiful, with darker eye ring. 1,150 per pound.

**IDAHO REFUGEE (Mosaic Resistant)****C 64**

The most widely used of the Refugee group. Developed at the University of Idaho for resistance to common bean mosaic.

VINE—14 to 18 inches tall, spreading. Many small leaves.

PODS—5 inches long, nearly round, straight, and slender. Light green, becoming purple-splashed at maturity. Stringless, practically fiberless, crisp and tender.

SEED—Bluish purple splashed on fawn field. 1,550 per pound.

**LANDRETH STRINGLESS**

See Burpee's Stringless Improved.



**51 CF****LOGAN**

Developed by the USDA from a cross of U. S. No. 5 Refugee and Black Valentine Stringless. It yields well under adverse conditions, and is resistant to common bean mosaic.

**VINE**—16 to 18 inches tall, erect, sturdy, medium green. Heavy setting of pods in center of plant, some touching soil.

**PODS**—6 to 7 inches long, fine textured flesh, medium dark green, smooth, round, straight, stringless, and fiberless.

**SEED**—Color, brownish purple on buff field. 1,400 per pound.

**60 H****OLD DUTCH RUNNER (Epting)**

A distinctive strain of the White Half Runner type, brought over from Europe in the eighteenth century, and cared for by the family of Mr. J. H. Epting of Leesville, South Carolina. Its pods stay in the edible stage longer than those of most other strains of White Half Runner, and it is somewhat more tolerant of common bean mosaic. Characters similar to regular White Half Runner except that its runners are a little longer.

**50 MS****PLENTIFUL**

Developed for the shipping trade to serve the same uses as Bountiful. Pods are somewhat longer, darker green, and more attractive than Bountiful. *All America Selections Bronze Medal 1939.*

**VINE**—16 to 18 inches tall, moderately compact, erect, medium green coarse foliage.

**PODS**—7 to 7½ inches long, nearly straight, fairly broad, and thick flat. Medium green, stringless, crisp, with medium fiber development in older stages.

**SEED**—All black. Shape large flattened oval. 1,000 per pound.

**56 C****(Mosaic Resistant) RANGER**

A white seeded half-runner type used to some extent for canning, although hard to pick because of the profuse vine growth. Produces over a fairly long season. Reported to be highly susceptible to the pod rot phase of pythium. *All America Selections Bronze Medal 1947.*

**VINE**—20 to 24 inches tall, spreading, with half-runners. Foliage of Refugee type but leaflets larger. Vigorous.

**PODS**—5 inches long, ⅜ inch wide, round and straight. Stringless, and light green in color.

**SEED**—White. 1,730 per pound.

**52 H****RED VALENTINE STRINGLESS**

An old home garden type that is rapidly being replaced by the newer disease resistant varieties.

**VINE**—12 to 14 inches tall, erect and compact. Medium to light green.

**PODS**—4½ to 5 inches long, curved, rough, round and slender. Stringless.

**SEED**—Mostly red with occasional blotches of buff. 1,420 per pound.



**SEMINOLE (Mosaic Resistant)**

HMSCF 55



Developed at Florida's Everglades Experiment Station under the supervision of Emil Wolf. With favorable weather and soil conditions, Seminole makes high yields of very attractive pods which have a distinct "beany" flavor. Especially well suited for processing because of its concentrated set, high mechanical picker efficiency, low snipper loss, and canned or frozen quality approaching that of Blue Lake. Resistant to rust, downy mildew, and common bean mosaic.

**VINE**—16 to 18 inches tall with a strong central stem. Branched in an orderly fashion. Pods carried well off the ground and evenly distributed over the plant.

**PODS**—6 inches long, very straight and smooth, well filled at both ends. Seed develops slowly. Stringless, and fiberless except in very hot weather. Medium dark green. Exceptionally good flavor.

**SEED**—Purplish brown mottled. 1,250 per pound.

**SLENDERGREEN**

C 53

Of the Tendergreen type, but with very slender, attractive pods of fine quality. Yields are satisfactory but not high.

**VINE**—16 to 18 inches tall; upright growth habit. Dark leaves.

**PODS**—6 inches long, round, straight, and very slender. Dark green in color and stringless.

**SEED**—Purple flecked with buff. 1,400 per pound.

**STREAMLINER**

H 51

**Granda**

Of the Bountiful type but with a longer and more slender pod. *All America Selections Silver Medal 1939.*

**VINE**—16 to 18 inches tall, compact, hardy, and very productive.

**PODS**—7½ to 8 inches long, slender, straight to slightly curved, stringless. Fiber develops rather quickly.

**SEED**—White, and oval in shape. 1,580 per pound.



## 52 HDr

## STRINGLESS HORT



Developed on Corneli's bean breeding station to fill the need for a bush Horticultural or Cranberry type suitable for green stringless snap beans, for green shelled beans (60-65 days), and finally for dry shelled beans (80-85 days). Fresh market generally requires a more intensely colored pod, such as Ruby or Taylor Horticultural. *All America Selections Honorable Mention 1952.*

**VINE**—14 to 15 inches tall, vigorous, and medium dark green.

**PODS**—5 to 6 inches long, thick-oval, nearly round. Bluish green, tender, and crisp when young. Stringless at all stages. Develops splashes of red coloring as it matures.

**SEED**—Buff to light brown with irregular spots of reddish brown. Oval shape. 1,050 per pound. Very fine quality for preparing as dry beans.

## 60 H

## STRIPED HALF RUNNER

Grown in some sections of the South, often planted with corn.

**VINE**—Vigorous half runner type.

**PODS**—4½ to 5 inches long, ⅜ inch wide, oval, slender, light green, stringy when mature; usable as snap beans in early stage, shell beans at later stage.

**SEED**—Tan colored with darker brown stripes. 1,400 per pound.

## 54 HM

## SULPHUR

Used in the South for early market and in home gardens.

**VINE**—16 to 17 inches tall, vigorous, and erect with heavy central stem. Well branched.

**PODS**—4½ to 5 inches long, plump, straight to slightly curved, slightly constricted around seeds. Light green in color, stringy, almost fiberless.

**SEED**—Cream or light sulphur yellow with faint greenish or brownish eye ring. Plump; short oval in shape. 1,400 per pound.



**SUPERGREEN****CF 56**

Similar to Tendergreen with a slightly more slender pod and a little later maturity. Said to have some resistance to common bean mosaic. *All America Selections Bronze Medal 1945.*

**VINE**—16 to 17 inches tall, upright, sturdy, and compact. Concentrated pod set.

**PODS**—6 to 7 inches long, round, straight. Medium dark green, stringless, and fiberless.

**SEED**—Light brown with gray mottling. 1,200 per pound.

**TAYLOR HORTICULTURAL****HMS 55**

A long, stringy-podded strain used principally for green shelled beans which are ready in 62 to 65 days.

**VINE**—Medium height and vigorous.

**PODS**—5½ to 6½ inches long, semi-round. Stringy and fibrous at all stages. Light green in snap stage, turning white with splashes of crimson as they mature.

**SEED**—Buff with irregular spots of maroon, and a brown eye ring. 1,090 per pound.

**TENDERGREEN IMPROVED (Mosaic Resistant)****HMSCF 53**

A mosaic resistant and more highly productive strain of this favorite round pod, stringless bean. Used extensively by market gardeners, shippers, canners and freezers. A hardy grower, and able to withstand adverse growing conditions.

**VINE**—16 to 17 inches tall, erect, sturdy, with strong central stem and orderly branching. Carries pods high and well scattered over the plant. Adapted to mechanical picking.

**PODS**—5½ to 6 inches long, round, straight. Stringless, and fiberless at normal picking stage. Medium dark green in color. Some tendency to taper at the stem end.

**SEED**—Brownish purple on fawn field. 1,150 per pound.

**TENDERLONG 15****CF 53**

A recent introduction of the Tendergreen type, resistant to common bean mosaic, and reportedly to New York No. 15 virus and to a form of powdery mildew. A reliable producer and well adapted to canning and freezing. On rare occasions, the leaves seem especially susceptible to leaf hopper damage.

**VINE**—17 inches tall, sturdy and vigorous.

**PODS**—6 inches long, round, and straight. Medium dark green color, stringless, and of acceptable quality for canning, freezing, or fresh use.

**SEED**—Dull dark purple on buff field. 1,200 per pound.



**50 H****TENDERPOD**

A fine home garden variety. Pod quality is exceptionally good. Plants withstand adverse weather conditions better than many other varieties. Of exceptional table quality, and well suited for home freezing. *All America Selections Bronze Medal 1939.*

**VINE**—17 to 18 inches tall, and sturdy, with pods carried mostly in the center of the bush. Dark green foliage.

**PODS**—5 to 5½ inches long, characterized by unusually long, curving tip ends. Round, with slight constrictions. Dark green, stringless, and fiberless.

**SEED**—White with reddish spot on either side of eye. Oval shaped. 1,440 per pound.

**49 HM****TENNESSEE GREEN POD**

Popular in the South because of its extreme earliness and fine flavor.

**VINE**—10 to 12 inches tall, spreading, and sturdy. Very dark green with abundance of white bloom on leaves.

**PODS**—6 to 7 inches long, exceptionally broad and flat with prominent seeds. Stringy and fibrous. Medium dark green. Unusually good flavor, but should be picked young.

**SEED**—Yellowish brown with obscure brown eye ring. 1,230 per pound.

**50 HMSCF****(Mosaic Resistant) TOPCROP**

An extremely high yielding variety developed from a cross of Full Measure and Refugee U. S. No. 5 by Dr. W. J. Zaumeyer of the USDA. Highly resistant to the virus diseases "greasy pod" and common bean mosaic. Widely adapted, very hardy, and a dependable cropper. *All America Selections Gold Medal 1950.*

**VINE**—16 inches tall, vigorous, and intricately branched. Pods are concentrated low in the center of the plant, which does not adapt this variety to mechanical harvesting. High yields are obtained, however, from a few large hand pickings.

**PODS**—6 inches long and 7/16 inches wide, round to creaseback. A little larger, and slightly rougher, and more curved than Tendergreen. Medium green in color, stringless, and fiberless when young.

**SEED**—Tan mottling over brown background. 1,200 per pound.

**53 HMS****(Mosaic Resistant) WADE**

A fine new variety developed by the late Dr. B. L. Wade of the USDA. Well on the way to becoming one of the most popular round podded beans for fresh market and shipping. Distinguished by the unusually dark emerald green color of its pods. An excellent yielder. (Picture on next page.)

**VINE**—17 to 18 inches tall, erect, and vigorous. Pods are set somewhat low on the plant and occasionally tend to touch the ground. Dark green foliage. Pod set is not concentrated, but is extended over a fairly long season, and thus Wade is not well adapted to mechanical harvest.

**PODS**—6 to 6½ inches long, round, very smooth, with distinctive dark green color. Stringless. A little fiber develops at full maturity, but otherwise tender and of fine quality.

**SEED**—Medium to dark reddish brown. 1,250 per pound.





Taken in an Idaho seed field, this picture of Wade beans shows the heavy set of long, smooth pods.

### WHITE HALF RUNNER

H 60

An increasingly popular variety in the mountain areas of the Mid-South, and Southeast. Said to be the only bean of its type whose young pods, when cooked with a little bacon fat, will absorb the bacon flavor. Later set is sometimes matured and harvested for dry beans.

**VINE**—Bushy and vigorous, with short runners.

**PODS**—About 4 inches long and  $\frac{3}{8}$  inch wide, round. Medium light green. Stringy and fibrous at full size, but tender and meaty when young.

**SEED**—All white, oblong with round cross-section. 1,400 per pound.

### BUSH WAX POD

*Phaseolus vulgaris*

#### BRITTLE WAX

HCF 54

#### Round Pod Kidney Wax

A popular old variety still widely used in home gardens and to some extent for canning and freezing. Quality of the pods is very good.

**VINE**—14 to 16 inches tall, erect, compact. Medium green in color, and very prolific under good growing conditions.

**PODS**—6 inches long, round, slightly curved. Stringless and fiberless, tender, fleshy. Light yellow in color.

**SEED**—White with dark brown to black irregular eye ring. 1,400 per pound.



**50 HMS****CHEROKEE WAX**

Developed from a selection out of Black Valentine Stringless by Dr. W. C. Barnes of the Clemson College Truck Experiment Station. It is regarded as a Valentine Wax and is probably the most prolific of the wax podded varieties.

VINE—16 to 18 inches tall, erect, and vigorous.

PODS—6½ to 7 inches long, oval, almost straight, stringless, tender, of good quality.

SEED—Entirely black, long, slightly flattened oval shape. 1,530 per pound.

**53 HMS****DAVIS STRINGLESS WAX**

An old variety still used to some extent for local market and shipping. Noted for the clear yellow color of its pods in all marketable sizes.

VINE—14 to 16 inches tall, erect, hardy, medium green in color.

PODS—6 inches long, thick flat, almost straight. Stringless, some fiber, moderately fleshy; clear yellow color.

SEED—White all over. 1,230 per pound.

**51 HCF****(Mosaic Resistant) GOLDEN GEM**

This new variety, developed by the University of Idaho, is the first wax podded bush bean to have resistance to both common bean mosaic and curly top disease.

VINE—10 to 12 inches tall, somewhat spreading, unsuited to mechanical harvesting. Medium light green; extremely prolific.

PODS—4 to 4½ inches long, round, straight, very slender, and of high quality—stringless, fiberless, and fleshy; beautiful wax color.

SEED—Color entirely white, small. 1,600 per pound.



**GOLDEN WAX TOP NOTCH****HM 50****Golden Wax Improved**

Replaces the Improved Golden Wax. Superior to the old type Golden Wax for its productivity, hardness, and length of pods. Popular home garden variety.

VINE—12 to 14 inches tall, erect, compact, and sturdy. Vigorous, and medium green in color.

PODS—5 to 5½ inches long, thick flat in shape, straight. Light golden yellow, stringless, tender and fleshy.

SEED—White with irregular brown eye ring. Oval shape. 1,520 per pound.

**KINGHORN SPECIAL****CF 54**

Similar to Brittle Wax, from which it was selected. Well liked by food processors because of its vigor, productivity, and its pure white seed color.

VINE—Large and bushy, with medium large leaves. Erect. Medium dark color. Exceptionally hardy and productive.

PODS—6 inches long, round and slightly curved. Stringless, and deep yellow in color.

SEED—White, long, and round. 1,400 per pound.

**PENCIL POD BLACK WAX****HM 54**

An old standard variety for home gardens. Dependable cropper and of good quality.

VINE—14 to 16 inches tall, erect, and stocky. Dull dark green foliage color. Vigorous, and matures pods over a long period of time.

PODS—6 to 6½ inches long, round, almost straight. Stringless and fiberless. Tender, and clear golden yellow in color.

SEED—Black, oblong in shape. 1,360 per pound.

**PUREGOLD WAX (Mosaic Resistant)****CF 56**

A relatively new wax bean now being used by a number of food processors and to some extent in home gardens. Of excellent quality and very productive. Distinguished by the clear, bright, butter yellow color of its pods.

VINE—14 to 16 inches tall, erect, and compact. Dark green, vigorous, and prolific.

PODS—5½ to 6 inches long, round, straight. Stringless, fiberless, and of very fine quality.

SEED—White with brown eye ring. 1,200 per pound.

**UNRIVALLED WAX****H 51**

An old variety still used in a few areas, but rapidly being replaced by the newer sorts.

VINE—11 to 13 inches tall, erect, and sturdy. A good producer, dark green and glossy. Pod set is concentrated as to season.

PODS—5 to 5½ inches long, thick flat, straight, slender, medium yellow in color. Stringless, but fibrous in later stages.

SEED—Yellowish brown. 2,144 per pound.



## FIELD BEANS

### *Phaseolus vulgaris*

Field beans are grown for the dry edible seeds, which are used in preparing baked beans, chili con carne, and similar dishes. None of the varieties listed here has edible pods, although several of the snap bean varieties listed elsewhere in this catalog have seeds of suitable color for use as dried beans. Where this is the case, the alternate use of dry shelled beans is mentioned in the variety description. All of the following varieties require about 90 to 100 days to mature dry beans.

| VARIETY                                  | SEED COLOR             | SEED SHAPE | SEED SIZE |
|--|------------------------|------------|-----------|
| Dark Red Kidney                          | Dark Red               | Kidney     | Large     |
| Great Northern <sup>1</sup>              | White                  | Oval       | Large     |
| Michelite <sup>1,2</sup><br>(White Navy) | White                  | Oval       | Small     |
| Pinto                                    | Brown splashed on buff | Oval       | Medium    |

<sup>1</sup>Mosaic Resistant; <sup>2</sup>Bacterial Blight Resistant.

## POLE, GREEN AND WAX POD

### *Phaseolus vulgaris*

68 H

ALABAMA NO. 1

A nematode resistant variety developed for Southern areas by the Alabama Experiment Station. A creaseback type.

VINE—Hardy and productive. Distinguished by its purple tinged stems.

PODS—6½ inches long, round, and almost straight. Green splashed with purple which disappears on cooking.

SEED—Black. 2,140 per pound.

65 HC

(Mosaic Resistant) BLUE LAKE STRINGLESS  
White Creaseback Improved

The stringless successor to the old Blue Lake. When properly grown, this variety is unsurpassed for eating quality. Its crisp, tender pods have the highly desirable pole bean flavor. Should have plenty of water and moderate temperatures for best performance. Shows resistance to common bean mosaic and some races of rust.

VINE—About 6 feet tall, with dark green, rough leaves. Foliage is medium sparse, especially at the base, an important point in controlling sclerotinia.

PODS—5½ to 6½ inches long, round, straight. Stringless, fiberless, of exceptionally fine texture. Appealing flavor. Bright, deep green color.

SEED—White. 1,820 per pound.

69 HM

BLUE RIBBON  
Early Genuine Cornfield

Creaseback type, earlier than Striped Creaseback. A good yielder, and tender when young.

VINE—4½ to 5 feet tall, a good climber. Similar to Striped Creaseback but does not have purple pigment on runners. Blossom color is faint purple—almost white.

PODS—4½ inches long, almost round. Light green in color. Fleshy and stringless when young.

SEED—Brown stripes over a mottled buff field. Plump, oval and slightly truncate in shape. Medium small. 1,450 per pound.



**FLORIGREEN (Mosaic and Rust Resistant)**  
**(Florida 201-2)**
**HMS 60**

A new disease resistant variety developed by the Florida Agricultural Experiment Station. Of the 191 type, Florigreen has shown itself to be very productive, and with its resistance to both common and southern bean mosaics, plus its resistance to rust, promises to become a leading variety in the areas where this type of bean is preferred.

VINE—6 feet tall, strong grower, productive, with large, dark green leaves.

PODS—9 inches long,  $\frac{1}{2}$  inch wide, green, straight, oval in cross section, very tender and flavorful, stringless at early market stage.

SEED—Color, entirely white, flat, medium large. 1,050 per pound.

**GENUINE CORNFIELD**  
**Striped Creaseback Improved**
**H 72**

An old standard variety grown mainly in the South, usually planted in cornfields. A heavy yielder, but somewhat late.

VINE—5 feet tall, very good climber.

PODS—6 inches long, flat oval, stringy, but used as snap beans in early stage. Color medium light green, changing to purplish brown when old. Fair quality.

SEED—Medium small, tan colored with darker brown stripes. 1,500 per pound.

**IDEAL MARKET**  
**Black Creaseback**
**H 58**

Used principally because of its extreme earliness.

VINE—3½ to 4 feet tall, and a good climber. Medium green color.

PODS—5 to 5½ inches long, light silvery green, straight and round. Stringless and tender when young.

SEED—Black, 1,690 per pound.

**KENTUCKY WONDER**  
**Old Homestead**
**HM 65**

The best known and most widely used pole bean. Noted for its very fine flavor, both in snap and green shelled stages. Satisfactory for home freezing when harvested young.

VINE—5 to 6 feet tall, good climber. Dark green foliage. Widely adapted.

PODS—7½ to 9 inches long, medium dark green, uneven and slightly twisted. Slightly stringy, but tender and brittle when young. Excellent flavor.

SEED—Grayish brown to brown. 1,250 per pound.

**KENTUCKY WONDER RUST RESISTANT**
**HM 67**

Similar to regular Kentucky Wonder except about two days later and pods are about one inch shorter. Has the advantage of being resistant to some forms of rust.

VINE—5 feet tall, a good climber.

PODS—7 to 8 inches long, round. Stringless and tender when young, developing strong strings at maturity like regular Kentucky Wonder.

SEED—Grayish brown to brown. 1,250 per pound.



**67      H****KENTUCKY WONDER WAX**

The only remaining wax podded pole bean of importance. A good producer of attractive, high quality pods. Also good for green shelled beans.

VINE—4 to 5 feet tall, dark green, quite productive.

PODS—7 to 7½ inches long, thick flat to oval in shape. Light golden yellow. Tender and fleshy, almost stringless.

SEED—Chocolate brown, flat oval in shape. Inclined to wrinkle. 1,450 per pound.

**72      H****LONDON HORTICULTURAL****Speckled Cranberry****Wren's Egg**

An old variety, no longer used extensively. Makes a good green shelled or dry shelled bean, and is also used in the snap stage.

VINE—4 to 4½ feet tall, dark green, with abundant foliage.

PODS—6 to 6½ inches long, straight, and wide. Dark green, turning lighter with splashes of red in green shell stage. Good quality—stringless and almost fiberless.

SEED—Red streaked and splashed, on buff field. Full oval shape. 850 per pound.

**66      HMS****McCASLAN**

A fine variety formerly used mainly in home gardens, but gaining popularity fast among market growers and shippers in certain parts of the South.

VINE—5 to 5½ feet tall, a good climber. Medium dark green, vigorous, and prolific.

PODS—7 to 8 inches long, medium green, smooth, slightly flattened and twisted. Slightly stringy with some fiber, but of very good quality in younger stages.

SEED—White, flat. 1,230 per pound.

**66      H****MISSOURI WONDER****Noxall****Nancy D**

One of the popular beans for planting with corn. Makes good green shelled beans.

VINE—Large, and a good climber. Medium to dark green.

PODS—6 to 7 inches long, round, and curved. Medium green. Stringy and fibrous.

SEED—Pinkish gray mottled field, with irregular drab striping. Large. 920 per pound.

**74      H****RED SPECKLED CUTSHORT**

An old variety used in the South for planting with corn. Now grown only in a few scattered areas.

VINE—4½ to 5½ feet tall, with heavy, dark green foliage. Produces over a long season.

PODS—3 to 4 inches long, dark green, straight, and round. Very little string, and fairly good quality in young stages.

SEED—Gray background speckled with crimson. Oval shape. 1,900 per pound.

**ST. LOUIS PERFECTION****HM 65****White Cornfield Improved**

One of the finest pole bean varieties available, for use either as a green snap or dry shell bean. Well received in local markets because of its attractive, long, round pods.

**VINE**—5 to 6 feet tall, hardy, and a good climber. Produces over a long period.

**PODS**—8 to 9 inches (sometimes longer), nearly straight, and almost round. Crease-back. Medium green. Very few strings, and of fine eating quality.

**SEED**—White, round and oblong in shape. 1,420 per pound.

**SCARLET RUNNER****H 90*****Phaseolus coccineus***

A short podded strain of this distinct species, used in cool season climates for snap and especially green shelled beans. Frequently planted as an ornamental vine because of its brilliant red flowers.

**VINE**—10 to 12 feet tall, very good climber. Flowers are scarlet and very attractive.

**PODS**—6 inches long, dark green, flat oval, and fleshy.

**SEED**—Dark purple mottled with reddish buff. Large, oval. 430 per pound.

**WHITE CREASEBACK IMPROVED**

See Blue Lake Stringless.



A corner of our Twin Falls, Idaho, pole bean nursery.





Mr. M. G. Knight, of Dover, Florida, proudly showing some of his 191 pole beans grown from Keystone seed.

**64 HMS (Rust Resistant) WHITE KENTUCKY WONDER NO. 191 U. S. No. 4**

A development from the USDA. Widely grown in shipping sections, especially California, Florida, and Georgia. Has shown resistance to bean rust.

**VINE**—6 feet tall, vigorous, and productive, with broad dark green leaves.

**PODS**—8 to 9 inches long,  $\frac{1}{2}$  inch wide, green. Oval in shape. Tender and stringless at market stage. Smoother than regular Kentucky Wonder.

**SEED**—White, flat, kidney shaped. 1,100 per pound.

**70 HC YARDLONG (Asparagus Bean) *Vigna sinensis***

A bean used in the home garden and for canning as "Asparagus Beans." Has pods of unbelievable length. Entire plant somewhat similar to the cowpea. Grows well in the tropics.

**VINE**— $5\frac{1}{2}$  to  $6\frac{1}{2}$  feet tall, vigorous, rank, dark green.

**PODS**—18 to 28 inches long,  $\frac{1}{4}$  inch in diameter, light green, nearly round, fleshy, good quality when young.

**SEED**—Reddish brown. Very small, half the size of Michigan Navy Bean. 2,500 per pound.

## BUSH LIMA

*Phaseolus lunatus*

ALLGREEN

HMCF

65



Our own green seeded Henderson type distinguished by its exceptionally uniform and pleasing color, which is maintained by meticulous selection at Corneli's Twin Falls, Idaho, breeding farm. A fine quality bean for canning or quick freezing in the green shell stage. Becoming very popular in the South as a home garden and fresh market lima bean.

**VINE**—16 inches tall, bushy, compact. Vigorous and productive.

**PODS**—3 to 3 ¼ inches long, dark green, broad, flat, slightly curved, and containing 3 to 4 seeds.

**SEED**—Green (both cotyledon and seed coat), flat, excellent flavor. 1,100 per pound.

### BURPEE'S IMPROVED BUSH

HM 75

An improvement over the original Burpee's Bush Lima. Slightly earlier and has thicker seeds, which have a more greenish tinge.

**VINE**—16 to 22 inches tall, very productive, dark glossy green foliage.

**PODS**—4 ½ to 5 inches long, broad-flat. 4 large thick seeds per pod.

**SEED**—Greenish white. 530 per pound.

### DIXIE BUTTERPEA, WHITE

HM 75

A relatively new variety which is particularly adapted for Southern conditions. Will set and bear heavily even in hot weather.

**VINE**—16 to 22 inches tall, vigorous, sturdy, rich dark green bush, extremely prolific.

**PODS**—3 ½ to 4 inches long, well filled, slightly curved, broad, oval, usually 3 to 4 green tinted beans per pod.

**SEED**—White, plump, small, almost round. 1,900 per pound.



## 75 HMSCF

## FORDHOOK BUSH

This lima is famed for its distinct, large, thick seeds and appealing flavor. Often called potato lima. In great demand by market gardeners and for shipping green, as well as for quick freezing. Pods retain fresh green color well on market.

VINE—16 to 20 inches tall, erect. Dark green foliage. Vigorous and productive.

PODS—4 to 4½ inches long, usually straight. Broad and plump. 3 to 4 seeds per pod.

SEED—White, tinged with green. Plump, oval shape. 320 per pound.

## 75 HMSCF

## FORDHOOK NO. 242



Drs. Magruder and Wester, USDA, developed this potato type lima bean for its productivity under adverse conditions. It is of excellent Fordhook quality and now widely used for market, canning and quick freezing. Pods do not retain their fresh green color on the market quite as well as regular Fordhook. *All America Selections Bronze Medal 1945.*

VINE—16 to 20 inches tall, somewhat spreading in growth.

PODS—3½ to 4 inches long, slightly curved, plump. Almost as broad and thick walled as Fordhook Bush. 3 to 4 seeds per pod.

SEED—White tinged with green. Plump oval, a little smaller than Fordhook. 420 per pound.

**HENDERSON'S BUSH****HM 65**

The most popular baby lima bean for home and market garden use. Formerly a major canning and freezing variety, but now used less extensively for those purposes. Our improved strain is noted for its earliness and uniformity in maturing green shell beans.

**VINE**—16 inches tall, erect, very uniform.

**PODS**—3 to 3¼ inches long, slightly curved, broad, flat. Dark green. 3 to 4 seeds per pod.

**SEED**—Entirely creamy white. Small, flat. Fine for dry shelled beans. 1,200 per pound.

**JACKSON WONDER****H 68****Calico**

A popular bean in the South. Noted for its extreme hardiness and productivity under a wide range of conditions.

**VINE**—16 to 20 inches tall, spreading. Glossy dark green foliage.

**PODS**—3 to 3½ inches long, somewhat curved, broad, flat. Dark green. 3 to 4 seeds per pod.

**SEED**—Buff background splashed with purplish black. Flat. 1,050 per pound.

**SPECKLED BUTTERPEA****H 75**

Similar to Dixie Butterpea, White, except for seed color and even greater hardiness and productivity under hot, dry conditions.

**VINE**—18 inches tall, bushy. Medium dark green. Very prolific.

**PODS**—3 inches long, ½ inch wide. Dark green. Thick, and slightly curved.

**SEED**—Bright red speckled with dark carmine. Almost round. 1,808 per pound.

**THOROGREEN, IMPROVED EARLY****CF 66****Green Seeded Henderson**

An improved strain of the original green seeded baby lima. Thorogreen, Clark's Bush, and Cangreen are of similar type. Widely used by canners and freezers because of its productivity and high quality, and because the green cotyledon eliminates the white seeds which appear from over-mature pods in regular Henderson at the processing stage.

**VINE**—16 inches tall. Similar to Henderson.

**PODS**—3 inches long, 3 to 4 seeds per pod. Similar to Henderson's Bush.

**SEED**—Pale green; small, flat. 1,100 per pound.

**WOOD'S PROLIFIC****H 71****Yopp's Bush****Kramer's Lima**

Quite similar to Henderson Bush Lima, except Wood's Prolific is more vigorous, vine is a little larger, pods slightly longer, seeds larger, and season somewhat longer.



## POLE LIMA

*Phaseolus lunatus*

90 HM

**CHALLENGER**  
**Fordhook Pole**  
**Burpee's Best**

A pole variety of Fordhook type. Requires a long season.

VINE—9 to 12 feet tall, a good climber. Hardy and productive.

PODS—4½ to 5½ inches long, straight, broad and plump. Medium green color. 4 to 6 thick beans per pod.

SEED—White, tinged with green. Thick, broad oval. 400 per pound.

90 HM

**CHRISTMAS LIMA**  
**Large Speckled**

Introduced by Corneli Seed Company, as a long season pole lima producing extremely large beans in the green shell stage. The distinctively attractive seeds are of Christmas colors. Now widely used in the South and many other areas including the Pacific Northwest, where it has succeeded under conditions that have caused other limas to fail.

VINE—7 to 9 feet tall. Abundant leaves that are narrow and of dull medium green color.

PODS—5 to 5½ inches long, large flat, slightly curved. 3 beans per pod.

SEED—Creamy green field with slightly raised areas of dark vivid red. Flat. 450 per pound.

78 HM

**FLORIDA BUTTER**

Commonly grown in the South, where it adapts itself to adverse seasonal conditions very readily. Used both in green shell and dry stage.

VINE—6 to 8 feet tall, with glossy, dark green leaves. Yields over a long period of time.

PODS—3 to 3¾ inches long, flat and slender. Medium green color. 3 seeds per pod.

SEED—Buff field with brownish spots and purplish eye ring. 930 per pound.

88 HM

**KING OF THE GARDEN**

A very popular large seeded pole lima. Produces well and has good climbing ability.

VINE—7 to 9 feet tall, excellent climber. Medium green foliage. Yields over a long season.

PODS—5½ to 6½ inches long. Flat and slightly curved. Light green color. 4 to 5 large beans per pod.

SEED—All white. Thick flat. 400 per pound.

77 H

**SIEVA**  
**Small White Lima**  
**Carolina**

A small-seeded pole bean comparable in many ways to Henderson's Bush Lima. Most popular pole lima in the South. Earliest of the pole limas and continues bearing until frost.

VINE—9 to 10 feet tall, excellent climber, glossy dark green leaves, very heavy yielder.

PODS—3 inches long, broad, flat, medium green. 3 to 4 seeds per pod.

SEED—White, small, flat, like Henderson. 1,200 per pound.

**WILLOW LEAF****H 80**

Very narrow willow-like leaves give novel appearance, with the advantage of adding resistance to drouth and heat. Otherwise similar to Sieva.

VINE—Similar to Sieva except as noted, with long, narrow leaves.

PODS—Similar to Sieva.

SEED—White. 1,200 per pound.

**WOOD'S IMPROVED****H 80****Yopp's Prolific**

A Sieva type producing a larger pod and seed than regular Sieva Pole Lima.

VINE—8 to 9 feet tall, excellent climber, dark green foliage, and very hardy.

PODS—3½ inches long, broad, flat. 3 to 4 seeds per pod.

SEED—White; tend to be triangular in shape. 800 per pound.

**VEGETABLE SOYBEANS***Soja Max*

Vegetable or edible soybeans have attained some popularity as a high protein health food either fresh, quick frozen or canned. At harvest time they remain in the high quality stage longer than other beans, thereby allowing a longer time for picking. Soaking pods in hot water for 5 minutes makes shelling much easier. It requires from 3 to 4 weeks after green edible stage to reach the dry shell maturity.

**BANSEI****HCDr 86**

An early variety extensively used by commercial canners and adapted for production of ripe beans in regions of short season. Also a fine home garden variety for green shelling. Very productive, with some resistance to shattering. Plant erect and of medium height. Pods yellow with black tinge. Seeds large and yellow.

Betterave  
Roterüben

**BEET**

Ramolaccio  
Remolacha

*Beta vulgaris***TABLE VARIETIES****CROSBY'S EGYPTIAN****HM 55**

An early beet for home and fresh market use. Tops are large and upright, green with red veins. Roots are dark red, from flattened to globe in shape, and smooth, with slender tap root. Flesh purplish red with white zones, fine textured.

**DETROIT DARK RED****HMSCF 58**

The most important variety, widely used as a main crop sort by gardeners, shippers, and processors. A good keeper. Medium short tops that are uniform and refined, dark green becoming tinged with red. Roots approach globe shape while still small. Smooth, slender tap root. Flesh is deep blood red. By splitting mother roots lengthwise, Cornell plant breeders have maintained in our strain a uniform, dark red interior with a minimum of zoning.

**DETROIT PERFECTED****C 60**

The leading commercial canning variety. Tops are tall, permitting mechanical harvesting, and are green, tinged with red. Roots approach globe shape at an early stage and are smooth with slender tap roots. Fine for canning as whole small beets, or sliced, or cut. Flesh is dark red, tender and sweet with indistinct zoning. Uniform, dark red interiors are maintained in this variety by lengthwise splitting of mother roots, as with Detroit Dark Red. *All America Selections Silver Medal 1934.*

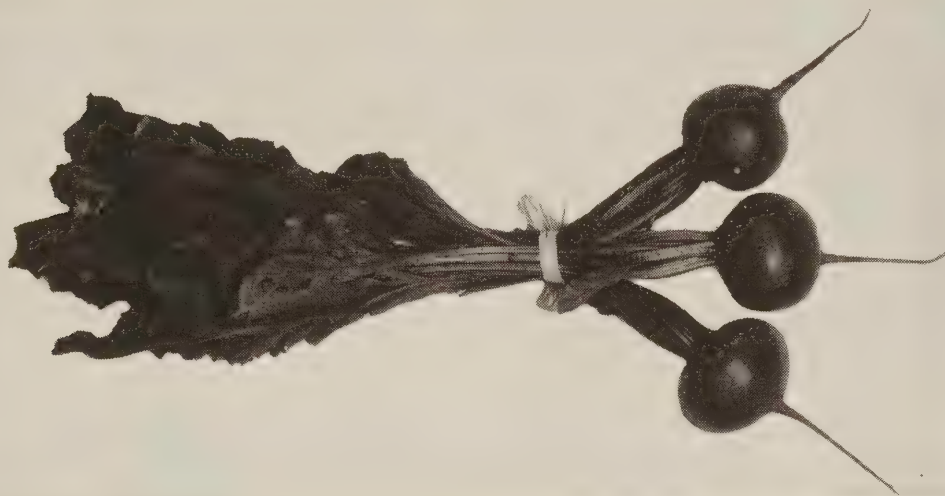


**58 SCF****DETROIT SHORT TOP**

A refined short top strain of Detroit Dark Red.

**57 HM****EARLY BLOOD TURNIP**  
**Edmond's Blood Turnip**

A second early, fast growing variety. Tops are fairly large, and roots are flattened globe or turnip shaped. Flesh is deep red with lighter red zones, tender and sweet.

**54 HMS****EARLY WONDER**

An early market variety used extensively by truckers, shippers, and home gardeners. Originally selected from Crosby's Egyptian for better interior color and uniformity. Tops are medium size, uniform, medium green tinged with red. Roots are flattened globe with small tap root. Dark red with purplish red flesh, having relatively indistinct lighter red zones. Good texture and flavor.

**50 M****EXTRA EARLY EGYPTIAN**

A very early variety, frequently used for forcing or transplanting for early market. Also used to some extent in home gardens and for shipping where extreme earliness is desired. Tops are medium to small, and erect. Roots are dark red, flat, and smooth when young, very flat and uneven in shape when older. Flesh is red with lighter red zones. Good quality when young.

**MANGEL****MAMMOTH LONG RED**

The most important mangel for cattle feeding because of productiveness. Roots are very large, tapering, light red, about one-half of the root growing above ground. White flesh, tinged with pinkish red.

Chou Brocoli  
Broccoli**BROCCOLI**Cavolbroccolo  
Brocoli**GREEN SPROUTING or ITALIAN***Brassica oleracea var. italica***70 MF****CORNELL'S EXTRA EARLY**

Exceptionally fine texture for quick freezing. Early and productive. Makes a large, fairly compact central head followed by abundant, smaller side heads. Color is gray green to yellowish green. Plants fairly tall, and erect.

**DE CICCO****MF 70**

An early market and freezing variety. Plants are tall and erect, with fairly loose central heads of yellowish green, which are followed by a good crop of side sprouts. Nice texture.

**EARLY****HMSCF 75**

The most widely used broccoli for fresh market, shipping, quick freezing, and home garden. Plants are tall and erect, with good, compact central heads and numerous side heads. Flower heads or clusters are an attractive gray-green. Produces over a long season.

**MEDIUM****F 85**

This strain is later but otherwise similar to Early Green Sprouting.

**WALTHAM 29****HMF 88**

A new variety developed by Dr. Robert Young at the University of Massachusetts, Waltham Station. Now widely used by commercial quick freezers. Makes compact center head and side shoots, of uniform dark, blue-green color. Noted for evenness or concentration of maturity. This is a late variety and generally recommended for direct field seeding and fall harvesting.

Choux de Bruxelles  
Rosenkohl**BRUSSELS SPROUTS**Cavolo di Bruxelles  
Repollitas de Bruselas*Brassica oleracea* var. *gemmifera***LONG ISLAND IMPROVED****HMS 90**

Most commonly grown as a fall, winter, and early spring crop. The plants are dwarf and compact, usually becoming about 20 inches tall, producing solid, round, cabbage-like balls 1½ inches in diameter. These balls mature in succession from the base of the plant upward and should be harvested accordingly. To extend harvest season beyond hard freezing weather, pull plants and stand them together in a shed or yard where they can be covered over with straw for protection against severe freezing.

Chou pomme  
Kopfkohl, Kraut**CABBAGE**Cavolo Cappuccio  
Col, Repollo*Brassica oleracea* var. *capitata***ALL HEAD EARLY****HMSC 80**

A second early variety, popular as a shipper and fine for kraut.

PLANT—Medium size and compact, stem short, medium green in color.

HEADS—9 inches broad and 7 inches deep, large for such an early variety. Flattened, with rounded top, quite firm, 5 to 7 pounds.

**ALL SEASONS****HMC 90****Succession**

A mid-season, hardy variety, able to withstand hot, dry weather. One of the best for kraut and a good keeper.

PLANT—Large, vigorous, spreading. Stem of medium length. Medium green.

HEADS—9 inches broad and 7 inches deep, flat, somewhat rounded at both top and bottom. Very solid and compact, weighing 8 to 9 pounds.



**75 MS****BONANZA**

A recent introduction, adapted to certain areas of the South. The heads become hard when small and remain firm for a long period without cracking. Nice appearance, but of poor eating quality.

**PLANT**—Small, compact, short stemmed, leaves medium green. Slow to bolt.

**HEADS**—6 to 7 inches in diameter, round, short core, light green in color. 4 pounds.

**73 HMS****CHARLESTON WAKEFIELD**

Popular old variety, a full week later and producing a less pointed and broader head than Early Jersey Wakefield. An over-wintering type for the South.

**PLANT**—Medium size, rather spreading. Stem short. Medium green in color. Slow bolting.

**HEADS**—8 inches long and 7 inches across at the base. Shaped like an inverted heart. Large for an early variety. Small core. Good table quality. Heads weigh about 4 pounds.

**72 HMS****CHARLESTON WAKEFIELD, YELLOWS RESISTANT**

A new, yellows resistant variety developed cooperatively by the USDA and the Wisconsin Experiment Station, adding yellows resistance to the characteristics of the regular Charleston Wakefield cabbage. The new one can be used everywhere the old variety is grown, mainly in the South and Southeast.

**PLANT**—Medium size, somewhat spreading, short stemmed, medium green.

**HEADS**—8 inches high, 6 inches in diameter, of pointed shape, very firm and of good quality. 5 pounds.

**88 HMS****CHIEFTAIN SAVOY**

An early savoyed variety, earliest of its kind. Widely grown where the Savoy type is preferred.

**PLANT**—Large, leaves rounded and heavily savoyed, rich deep green color.

**HEADS**—8 inches in diameter, 6 inches deep, medium large, flattened to round, very firm, somewhat lighter in color than leaves. Heads stay firm for many weeks. 5 pounds.

**COPENHAGEN MARKET****HMSC 68**

The favorite cabbage for shipping and general use in home and market gardens. A high yielding, second early variety.

**PLANT**—Medium-sized, short stemmed, a vigorous grower. Medium green. Leaves standing well away from the head.

**HEADS**—6½ to 7 inches in diameter, round, white, crisp and tender. Solid and very attractive, weighing 4½ to 5 pounds.

**KEYSTONE COPENHAGEN MARKET, EXTRA SELECT****MS 66**

An improved and highly refined strain of Copenhagen Market, uniform in plant type and maturity.

**DANISH BALLHEAD SHORT STEM****MSC 105**

All purpose late variety for market, shipping, kraut, or storage.

**PLANT**—Medium to large, with short stem. Leaves medium size and rather upright, medium to dark green with heavy bloom, giving grayish-blue cast.

**HEADS**—7½ inches broad and 6½ inches deep, very hard, weighing 6 to 7 pounds. Interior is white, crisp, and tender, but quality is inferior to that of Copenhagen group.

**KEYSTONE DANISH ROUNDHEAD SHORT STEM****MSC 100**

This strain is particularly successful as a late variety for the Southern shipper to put on the market in the North during the winter months. It is famous for its production of uniform heads "as hard as a bullet," which can be packed in crates for marketing at a premium price. Very hardy and a sure header.

**PLANT**—Medium large size, short stem, rather erect and compact.

**HEADS**—7 inches broad and 6½ inches deep, weighing about 6½ pounds. Hard, white interior.



**77      MS****EARLY GLORY**

A slightly earlier, smaller-headed strain of the Glory of Enkhuizen type.

**63      HMS****EARLY JERSEY WAKEFIELD**

The earliest and surest-heading pointed variety. Good for early home and market gardeners as well as for shipping. Fairly slow to bolt, but cracks easily.

**PLANT**—Small, compact, somewhat erect. Short stemmed and medium green.

**HEADS**—7 inches long and 5 inches in diameter at the base, narrower than Charleston, heart shaped. Weigh 2 to 3 pounds. Interior is white, crisp, tender, and of particularly fine flavor and texture.

**71      MS****EARLY ROUND DUTCH**

**Ferry's Round Dutch**  
**Early Dwarf Flat Dutch**

Widely used for market garden and shipping because of its uniformity, earliness, hardness, and attractive appearance. Slow bolting; adapted for wintering over in the South.

**PLANT**—Small, short-stemmed, compact. Medium dark green.

**HEADS**—7 inches in diameter, 6½ inches deep, almost round. Solid and of good quality, weighing about 5 pounds.

**82      MSC****(Yellows Resistant) GLOBE**

A resistant strain of Glory of Enkhuizen, of similar type and use. A fine cabbage for early kraut and gaining popularity for other uses.

**PLANT**—Large, spreading, vigorous. Medium green.

**HEADS**—9 inches in diameter, deep round. Solid, weighing about 7 pounds. Of high quality.

**80      MSC****GLORY OF ENKHUIZEN**

A sure cropper and one of the heaviest yielders, regarded as a standard medium early market and kraut variety.

**PLANT**—Large, spreading, vigorous. Medium green.

**HEADS**—9 inches in diameter, round, solid and heavy. A very fine quality head, weighing about 7 pounds.

**64      HMS****GOLDEN ACRE**

An early strain of Copenhagen Market type. Uniform maturing and attractive. Tends to bolt rather quickly.

**PLANT**—Rather small, erect, short stemmed, with short leaves. A good variety for close planting. Light green.

**HEADS**—Round, 6 to 6½ inches in diameter, solid. Interior is white, crisp, tender, and of fine quality. Heads weigh 3 to 4 pounds.

**KEYSTONE GOLDEN ACRE EXTRA SELECT****MS 62**

A particularly uniform, elite strain of Golden Acre.

**JERSEY QUEEN (Yellows Resistant)****MS 70**

An early pointed head variety selected from Early Jersey Wakefield for resistance to yellows. About a week later, slightly smaller heads, and more bluish in color than Jersey.

**PLANT**—Small, erect, compact. Uniform and hardy.

**HEADS**—6½ inches long and 4½ inches in diameter. Conical shape. Weigh 2 to 3 pounds.

**MARION MARKET (Yellows Resistant)****MSC 78**

A selection from Copenhagen Market, but larger and later maturing. Highly resistant to yellows. A good early kraut variety, used also for market and shipping. Not as uniform as regular Copenhagen Market, but the variation is mostly in the outer leaves rather than in the head.

**PLANT**—Large, vigorous, medium green.

**HEADS**—7 inches in diameter, globular in shape. Good quality. Weigh about 6 pounds.

**MIDSEASON MARKET****MS 78**

Similar to Glory of Enkhuizen, except for slightly smaller heads. Used to some extent by shippers in the Deep South.

**PREMIUM LATE FLAT DUTCH****HMC 105**

**Late St. Louis Market**

Popular late, flat headed type. A good all purpose variety, known for its hardiness and dependability.

**PLANT**—Large, vigorous, somewhat coarse, short stemmed. Dark green with bluish cast.

**HEADS**—12 inches broad, 7 inches deep, weighing up to 12 pounds. Tops are flattened. Firm, crisp, and tender.



**95 HMS****RED ROCK**  
**Red Dutch**  
**Red Danish**

Our strain of this popular variety is the desired medium sized, solid, dark red, globe shaped one.

**PLANT**—Medium large, spreading, with fairly smooth leaves. Purplish red.

**HEADS**—6 to 7 inches in diameter, with attractive red color. Round, solid, weighing about 5 pounds.

**95 MS****KEYSTONE RED ROCK**

A fine uniform stock of this popular variety widely used by the market and shipping trade.

**64 MS****(Yellows Resistant) RESISTANT DETROIT**

Similar to Golden Acre except heads are larger. Very uniform and early.

**PLANT**—Medium small, suitable for close planting. Medium light green.

**HEADS**—6 to 6½ inches, round, solid, weighing 4 to 5 pounds. Interior is white and of good quality.

**90 MS****STEIN'S FLAT DUTCH**  
**Stein's Early Flat Dutch**

Hardy market and shipping variety, similar to Premium Late Flat Dutch but not as large nor as late. Popular in the Southern states for fall planting.

**PLANT**—Medium sized, compact, vigorous. Medium short stemmed. Medium green color.

**HEADS**—Up to 10 inches broad and 6½ inches deep, flattened, weighing 5 to 6 pounds.

**90 HMC****(Yellows Resistant) WISCONSIN ALL SEASONS**

Similar to the standard All Seasons variety, from which it was selected for yellows resistance.

**PLANT**—Large, vigorous, medium green. Somewhat variable in foliage.

**HEADS**—10 inches broad and 8 inches deep. Rounded oblate shape. Very solid and compact, weighing about 9 pounds. Good quality.

**WISCONSIN BALLHEAD (Yellows Resistant)****MSC 100**

An improvement over the Wisconsin Hollander in that it is slightly earlier and has a more uniform, smoother head. Short stemmed and forms a hard, round, slightly smaller head weighing 6 pounds.

**WISCONSIN HOLLANDER NO. 8 (Yellows Resistant)****MSC 105**

A popular late variety for planting in yellows infested soil. It is of the Danish Ballhead type and yields fine heads that are suitable for storage or kraut making.

PLANT—Medium large, robust, hardy. Medium dark green color. Medium length stem.

HEADS—7 to 8 inches in diameter, flattened globe shape, firm. Weigh 8 to 9 pounds.

Melon  
Melone**CANTALOUPE and MUSKMELON**Melone  
Melón*Cucumis melo***BANANA****H 96**

A long tapering banana shaped melon. Popular old fashioned variety, and a vigorous grower. One must learn the art of picking it at just the right time.

FRUIT—16 inches long and 4½ inches in diameter. Tapering at both ends. Smooth, light yellow skin when matured. Fair flavor; thick, pink flesh.

**HACKENSACK, EXTRA EARLY****HM 82**

An extra early green fleshed muskmelon. Although not a good shipper, its earliness makes it useful in home and local truck gardens. Hardy and productive.

FRUIT—5 inches deep and 7 inches in diameter, round with flattened ends. Distinct ribbing, coarse netting, fairly sweet green flesh. Becomes soft quickly.

**HACKENSACK, LARGE****HM 88**

An extra large, flat muskmelon used mostly in home gardens and for local market.

FRUIT—6½ inches long and 9½ inches in diameter, prominently ribbed, netted. Thick green flesh, unusually juicy and sweet, and spicy tang.

**HALE'S BEST JUMBO****HM 85**

Much larger than the original Hale's Best, and more elongated. Earliness, attractive appearance, and fine eating quality make it well adapted and popular for roadside markets and trucking in bulk.

FRUIT—7½ inches long, 6½ inches in diameter, elliptical. The firm rind is slightly ribbed and well netted. Thick, deep salmon flesh, excellent flavor.

**HALE'S BEST NO. 36****HMS 83**

A leading cantaloupe with shippers, truckers, and market growers. Highly refined, very early, and uniform. Flavor is superior to some Imperial-type shipping strains. (Picture on next page.)

FRUIT—5¾ inches long, 5¼ inches in diameter, or slightly oval. Very uniform and fine for crate packing. Heavily netted, sutures indistinct or lacking. Small seed cavity and deep salmon flesh of excellent quality and sweet spicy flavor.





Cantaloupe, Hale's Best No. 36. Note the uniform round shape and fine netting.

**87 HM**

**HALE'S BEST NO. 936**

A selected strain of Hale's Best type for those who want a little larger melon than No. 36. Widely used by truckers, market gardeners, and roadside markets.

**FRUIT**—6½ inches long, 5¾ inches in diameter, heavily netted with indistinct sutures. Deep salmon colored, thick flesh of rich flavor.

**92 HM**

**HEARTS OF GOLD  
Hoodoo**

A midseason cantaloupe to follow the early varieties. Popular among gardeners and truckers.

**FRUIT**—6 inches long, 5½ inches in diameter, or almost round. Greenish rind with well netted ribs. Very small seed cavity. Flesh thick, firm, deep golden orange, of good quality, with distinctly sweet, spicy flavor.

**112 MS**

**HONEY DEW**

This distinct melon is believed to have had its origin in Africa. It requires a long season, but once matured it makes an excellent shipper or may be stored and kept in fine condition for some time. This green fleshed type is superior in quality to the golden fleshed Honey Dew.

**FRUIT**—8 inches long and 7 inches in diameter, or large globe shaped. Smooth, hard, greenish white rind ripening to cream color. Flesh light green and exceptionally juicy with a sweetness and flavor entirely different from that of other melons.

**82 HMS**

**HONEY ROCK  
Sugar Rock**

This early variety is popular with truckers in Northern areas. *All America Selections Gold Medal 1933.*

**FRUIT**—6 inches long, 5½ inches in diameter, or almost round. Gray-green skin with little ribbing and coarse netting. Rind firm. Flesh thick, juicy, of deep salmon color. Sweet, musky flavor.

**IMPERIAL NO. 45 (Powdery Mildew Resistant)****S 88**

Developed by Dr. Ivan C. Jagger and his associates of the USDA. Resistant to certain forms of powdery mildew, and valuable where this fungus damages melon crops. Can be picked at "full slip" stage and shipped long distances. Flavor only fair.

**FRUIT**—Mostly oval, 6½ inches long, 5½ inches in diameter; some round to slightly flattened. Heavily netted with distinct slight ribbing. Few days later than regular Hale's Best, not quite as sweet but of satisfactory flavor and excellent shipping and holding quality. Deep salmon flesh color.

**PRIDE OF WISCONSIN****MS 85****Queen of Colorado**

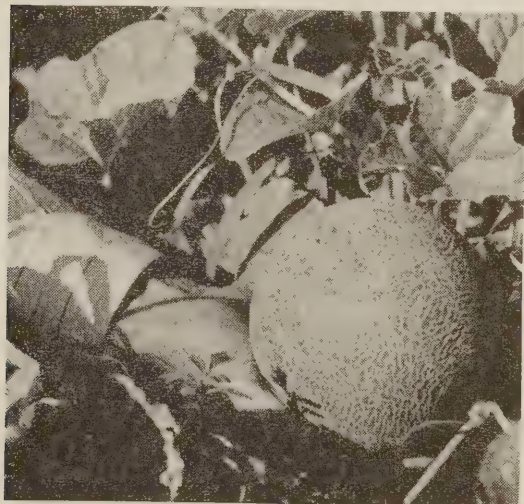
A popular variety for market gardening and shipping. It has a tough rind and thick, firm flesh with an especially sweet flavor. *All America Selections Honorable Mention 1939.*

**FRUIT**—6 inches long and 5½ inches in diameter, or nearly round. Hard grayish-green rind. Coarsely netted, with slight ribbing. Flesh thick, juicy, very sweet and flavorful, of deep salmon color. Does not tend to crack.

**ROCKY FORD****HM 88****Eden Gem  
Netted Gem**

The world-famous cantaloupe that has served as foundation stock for our finest melons of today and is regarded by consumers as having the best flavor and quality. Principally used now for home and market gardens.

**FRUIT**—5½ inches long and 5 inches in diameter, or nearly round; rind firm, with indistinct ribs and heavy netting. Uniform size and shape. Thick green flesh with a sweet spicy flavor.

**SMITH'S PERFECT****HMS 90**

A melon that is widely used in certain areas of Florida for home gardens as well as for local and long distance shipping. Vines are vigorous, dense, and resistant to downy mildew and aphids. Very good yielder.

**FRUIT**—6 inches in diameter, nearly round, slightly flattened at stem and blossom ends; almost no ribbing, and very thickly netted. Rind strong, dark green in color, turning tan when ripe. Flesh thick and firm, of deep orange color, with a small seed cavity. Very good flavor.

**TIP TOP****HM 90**

An attractive, high quality melon, similar to the variety Irondequoit.

**FRUIT**—7½ inches long and 7 inches in diameter, or large round to oval. Gray-green turning yellowish; rind fairly soft, slightly netted, with distinct ribbing. Flesh thick, fine textured, with sweet, rich flavor. Deep salmon color.



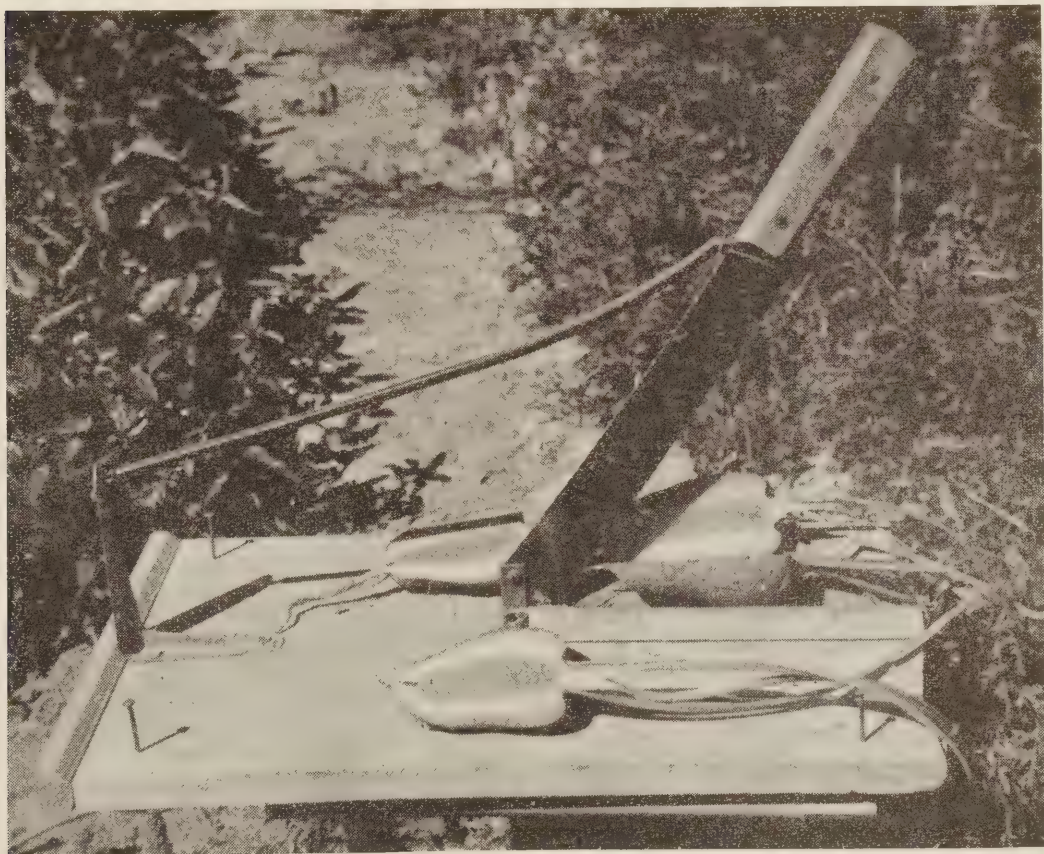
Carotte  
Karotten**CARROT**Carota  
Zanahoria*Daucus carota var. sativa*

The inside of a carrot is something that was, for many years, more or less neglected by seedsmen. Many carrot strains that look nice on the outside have interiors that are pale yellow and streaked, rather than uniformly deep orange. This is important to gardeners and especially to processors because it determines the appearance of diced or sliced carrots, and because darker interiors mean more carotene (Vitamin A).

Corneli began many years ago to carry on a special kind of selection program with carrots. At our Twin Falls, Idaho, breeding farm, mother roots for foundation or elite stock seed are split lengthwise on the device shown below, and examined carefully for intensity and uniformity of interior color. All but the very best are discarded; the half-roots selected for increase are treated with a special fungicide and set back in the ground. The seed saved from these plants is used to grow planting stock the following season.

In production of commercial carrot seed, roots are grown on our own breeding farm, dug and stored over winter, then sorted carefully for shape before being sent out to farmers' fields in the spring for re-setting.

The result of this two-phase selection program is carrots of the highest quality, from inside to outside, that the industry knows how to produce.



This is the device used to split carrot roots for selection as to interior color.

**CHANTENAY LONG TYPE****HMC 72****Greater Chantenay**

As the name implies, this is truly a long rooted carrot of Chantenay type. Now used extensively for the production of "bushel" carrots for dicing or processing.

**ROOTS**—7 to 7½ inches long, 2 inches in diameter. Slightly tapered, smooth, blunt, with small tap root. Red-orange color, indistinct core. Tender.

**CHANTENAY RED CORE****HMC 70**

A superior strain of the old Chantenay, more desirable for canners, soup manufacturers, and quick freezers, principally because of the fine textured root with deep reddish orange core which is indistinctly separated from the cortex. Blocky shape permits growing on many types of soil, and assures processors a high percentage of perfect dices.

**ROOTS**—5 to 5½ inches long, 2¼ inches in diameter at the shoulder, slightly tapered, and blunt. Very smooth and uniform shape, with deep orange color.

**DANVER'S HALF LONG****HM 75**

A leading main crop storage variety, also used extensively for bunching and for home gardeners.

**ROOTS**—6½ to 7 inches long, 2 inches in diameter at the shoulder, tapering to a blunt end, with a small, slender tap root. Bright orange, with lighter-colored core; tender, and crisp.

**GOLD SPIKE****MS 78**

A long rooted carrot of Emperor type but with much shorter top, which is a considerable advantage in shipping and marketing bunched carrots.

**IMPERATOR LONG TYPE****S 77**

A high quality variety that has become the leader for production in Southern and Western areas for year-round shipment to market. Also used by some local market gardeners where soil is deep and loose.

**ROOTS**—9 to 10 inches long, with slightly rounded shoulders. 1 to 1½ inches in diameter, tapering smoothly to a pointed tip. Rich orange throughout, crisp, and sweet. Probably the most attractive of all carrot varieties when properly grown.



86 H

**LONG ORANGE**

St. Valery

A variety that is adapted to deep, friable soil only. A tremendous yielder, extensively used for stock feed and also good as a table carrot. Stores well.

**ROOTS**—11 to 12 inches long,  $2\frac{3}{4}$  inches in diameter, tapered to a point, very deep orange color with lighter core.

68 HMF

**NANTES**

A high quality variety used principally in home gardens and local market gardens in this country. The leading market and shipping carrot in many sections of Europe and South America. Distinguished by its rounded shoulders and cylindrical shape.

**ROOTS**—6  $\frac{1}{2}$  to 7 inches long and 1  $\frac{1}{2}$  inches thick at the shoulder, which is frequently exposed. Nearly cylindrical, stump rooted. Smooth, fine grain, sweet, tender, of exceptional table quality. Bright orange flesh throughout with indistinct line separating core and cortex.

74 H

**OXHEART**

Guerande

A short, thick variety, satisfactory for growing on heavy soil where long varieties do not develop properly. Being short and chunky, it is easily harvested. Keeps well. Sometimes used for stock feed.

**ROOTS**—4 to 5 inches long when mature, attaining massive thickness. Chunky and blunt ended, with small tap root. Bright orange cortex, lighter core, coarse textured, fair flavor at early stages.



72 HC

**ROYAL CHANTENAY**

A long rooted Chantenay type with uniformly deep, reddish orange interior. Very indistinct line separating core from cortex. A good producer but requires deep, loose soil.

**ROOTS**—7 to 8 inches long, about 2 inches in diameter. Smooth, slightly tapered, and stump rooted.

70 HMcF

**TOUCHON**

Improved Nantes  
Corneli's Coreless  
Tampa Market

A highly refined Nantes type which is replacing the older strains, as tops are stronger.

Choux-fleurs  
Blumenkohl**CAULIFLOWER**Cavolfiore  
Coliflor*Brassica oleracea* var. *botrytis***EARLY SNOWBALL****HMSCF 54**Catskill  
Dwarf Erfurt

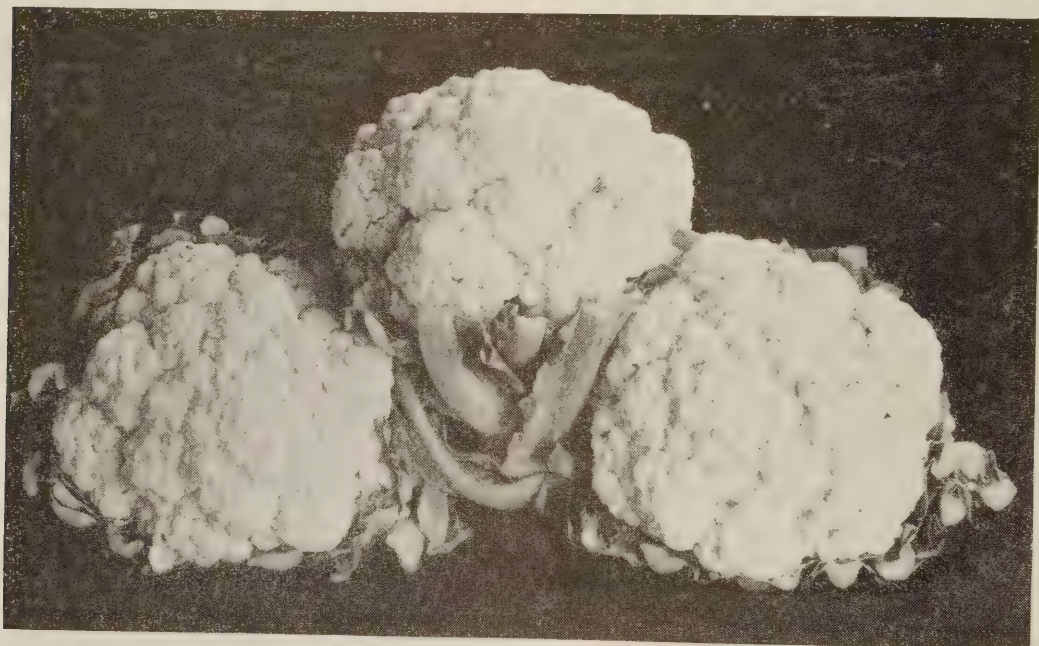
A splendid early market variety, dependable in heading, and a fine forcing variety. Its high productiveness and attractive, uniform heads justify its wide use.

**PLANT**—Dwarf, compact, upright, quick growing. True short-leaved type.

**HEADS**—6 to 7 inches across, weighing around 1 ¾ pounds. Compact, solid, free of defects. Snowy white, with delicate flavor and fine texture.

**SNOWDRIFT****MSF 56**

White Mountain



An early shipping and market variety and one of the surest headers known. Often sold under one of a number of colloquial names.

**PLANT**—Slightly larger than Snowball, upright and compact. Self-protecting leaves cover curd during early heading stage—a very definite advantage. However, tying or breaking-over of leaves is still necessary for blanching.

**HEADS**—Slightly larger than Snowball, remarkably free of leafy and ricey heads. Snow-white, solid, compact. Very attractive.

**SUPER SNOWBALL****MSF 55**

An early main crop variety that is named for its uniform production of beautiful heads maturing almost simultaneously. Also desirable because of the curled formation of its leaves over the head.

**PLANT**—Dwarf, compact, upright, robust. Inner leaves curl over head, while outer leaves curl outward at tip.

**HEADS**—6 ½ to 7 ½ inches across, deep, solid, compact, free of defects. Snowy white.



Céleri-rave  
Knollensellerie**CELERIAC**Sedanorapa  
Apionabo*Apium graveolens var. rapaceum***120 HM****ERFURT****Giant Smooth Prague**

A fine vegetable for use in flavoring salads, soups, and stews. The large, turnip-like root formed under the ground is the edible portion. The hollow, dark green petioles or leaf stalks above ground are not good for eating fresh, but are often used in cooking to add flavor. The roots may be stored into the winter months.

Celeri  
Sellerie**CELERY**Sedano  
Apio*Apium graveolens var. dulce*

**Premature Seeding of Celery:** Losses from fields shooting to seed before they are ready for market have become a hazard to the celery grower. Keeping the temperature around 65 to 70° F. when the plants are being grown in the hotbed or greenhouse will often help reduce this trouble.

When it comes time to harden the plants for transplanting, do this by withholding water until plants show signs of wilting, and not by exposing the plants to low temperatures. Temperatures of 40 to 50° for a week to 10 days will usually result in a high percentage of premature seeders.

**140 H****GIANT PASCAL**

Essentially a winter variety, normally blanched with earth.

**PLANT**———2 feet tall, with large dark green foliage. Stocky, forming a large heart which may be blanched to a beautiful creamy white by trenching.

**LEAF-STALK**——Long, round, thick, solid, fibrous, green and strong flavored until blanched; then it becomes crisp, tender, of good quality, with a fine, aromatic flavor.

**100 HM****GOLDEN SELF BLANCHING DWARF**

A very nice early celery, still the most popular variety of this type for general home and market gardening use. Now largely replaced by green varieties. (Picture on next page.)

**PLANT**———Medium height, erect and compact. Blanches easily to a beautiful creamy white stalk and golden yellow foliage.

**LEAF-STALK**——Medium long, fairly thin, and of good flavor, but tends to be stringy and tough.

**120 MS****(Waltham Strain) SUMMER PASCAL**

This is an early Pascal celery of fine eating quality, maturing after the yellow and before other green varieties. Has become an important shipping type.

**PLANT**———Medium tall, compact, sturdy and vigorous, not as full hearted as Utah.

**LEAF-STALK**——Long, round, thick, crisp, solid, and stringless when well grown.

**95 MS****SUPREME GOLDEN**

A fine yellow variety with fine shipping quality, an improvement over Golden Self Blanching because of greater height and earliness.

**PLANT**———23 to 26 inches or medium tall, erect and compact, with exceptionally full heart.

**LEAF-STALK**——8 to 10 inches to joint, long, broad and thin to moderately thick. Tends to be stringy.



Celery, Golden Self Blanching Dwarf. The favorite among gardeners everywhere.

### UTAH PASCAL

MS 130

Utah No. 15 or No. 99

Rather late in maturity, but about 10 days earlier than Giant Pascal. One of the most popular of the green varieties. Excellent for fall use. Extensively grown for shipping.

PLANT——Medium large, sturdy, full-hearted, erect and compact. Blanches nicely but generally used without artificial blanching.

LEAF-STALK——Thick, round, solid, crisp and tender. Very good flavor.

Chou de Chine  
Chinesischer Kohl

### CHINESE CABBAGE or PE TSAI

Cavolo Chinese  
Repollo Chino

*Brassica pekinensis*

### CHIHILI

HM 70

The most popular Chinese cabbage. Early in season and a dependable cropper. Head is straight, pointed, and long, reaching dimensions of about 18 inches by 3½ inches diameter at the base. At the edible stage, flesh is very firm, crisp, and tender. Flavor is mild and sweet.

### MICHIHILI

HMS 70

A uniform strain of the Chihili type, a little longer standing and darker green.

### WONG BOK

HM 75

A short, blocky, solid, sure-heading variety. Heads reach a height of about 10 inches. The light green outer leaves are tightly folded, blanching the inner part.



Chou  
Grünkohl**COLLARDS**Cavolo Verzatte  
Coles*Brassica oleracea var. acephala*

A non-heading sub-species of cabbage grown widely for cooking greens in the Southeast.

**90      HM****CABBAGE**

Compact plant, sometimes displaying tendency to form loose heads. Harvested as needed for greens during the winter, in the South.

**80      HM****GEORGIA**
 Southern  
Creole  
Blue Stem

Able to withstand severe weather conditions. Forms a rosette or loose cluster of tender leaves at the top of a large plant from 2 to 3 feet in height. Generally grown in the South and adapted to conditions where cabbage will not grow.

**80      HMS****MORRIS HEADING**

A shorter, slow bolting variety, for which reason it is good for winter planting. Stands up to 30 days longer than Georgia. Forms a compact top growth with very short stem and short petioles, a type of growth which makes this variety better adapted to marketing as loose heads than as bunched leaves. Leaves are broad, somewhat crumpled, of medium green color with lighter veins.

**90      HM****VATES**

A development of the Virginia Truck Experiment Station. Becoming very popular among market growers in the Southeast. Similar to Georgia in appearance, but with shorter petioles, and much longer standing.

Maïs Sucré  
Zuckermäis
**SWEET CORN**
 Mais Gran Turco Dulce  
Maiz Dolce
*Zea Mays var. rugosa*

Good hybrid sweet corn seed is the product of a co-ordinated breeding and production effort that is almost unbelievably intricate and demanding. It begins with inbreeding hybrid or open pollinated lines for many years. Once fixed, these lines must be maintained by careful selection and hand pollination. Two such "inbreds" are crossed in the seed production field by planting them in alternate rows, then detasseling the seed parent plants. Not only the main tassels, but also sucker tassels must be removed by hand as soon as they emerge. The use of the term "hybrid" is now generally and properly confined to first generation ( $F_1$ ) progeny of a cross.

Sweet corn seed is tender and easily damaged, so it must be harvested, shelled, and cleaned with the utmost care. Keystone sweet corn seed is given this special care and treatment, thus assuring satisfactory field performance and a high return to the grower.

**HYBRID****CARMELCROSS (Yellow)****HMC 73**

A well known second early hybrid, developed at the Connecticut Experiment Station. Suitable for canning in districts of shorter seasons.

**STALKS**—5½ feet tall, well foliaged, sturdy, occasionally with 2 ears per stalk.

**EARS**—7 to 7½ inches long, 12 to 14 rows, medium yellow. Slightly tapered at the tip, and well filled.

**KERNEL**—Dull yellow, medium broad and deep, good quality. Seed yellow, wrinkled.

**COUNTRY GENTLEMAN HYBRID (White)****HM 85**

A hybrid of Country Gentleman type, suitable for home and market garden.

**STALKS**—7 feet tall, vigorous. 1 to 2 ears.

**EARS**—7½ inches long, slightly tapered at tip, irregular kernel arrangement.

**KERNEL**—Typical shoe-peg type, white, very deep, of fine flavor. Seed white and wrinkled.

**COUNTRY GENTLEMAN ILLINOIS NO. 13 (White)****MC 87**

Developed by Professor W. A. Huelsen of the University of Illinois. A true single cross hybrid of Country Gentleman type, noted for its holding ability in the field and high quality when canned. (Picture on opposite page.)

**STALKS**—7 feet tall, dark green, vigorous, almost suckerless.

**EARS**—7½ inches long, slightly tapered. Irregular row arrangement.

**KERNEL**—Typical shoe-peg type, very deep and narrow. Tender, with sweet, nutty flavor.

**FLAGSHIP IMPROVED (Yellow)****HM 82**

Very attractive ears, combined with exceptionally high vigor. Resistant to smut and bacterial wilt. Tight husks with long tip-cover protect ears well. *All America Selections Honorable Mention 1949.*

**STALKS**—7½ feet tall, very vigorous and deep rooted. Resists drought and lodging. Dark green foliage, few suckers.

**EARS**—8½ inches long, 12 to 16 straight, even rows. Almost cylindrical, well filled, with heavy dark green husk, and long flags. White interior silk.

**KERNEL**—Beautiful golden yellow, medium breadth and depth. Good quality for fresh use. Seed yellow and wrinkled.



**70 HMSC****(Yellow) GOLD RUSH®**

The best early yellow hybrid, ideal for the home garden because it matures quickly and holds in eating stage for a long time. Remarkably attractive ears fully as large as Golden Cross and at least 10 days earlier. Its early maturity is also valuable to commercial growers for getting on the early market and reducing spraying costs. Gold Rush is a favorite with shippers on the mucklands of Florida; with canners in Canada and Northern states; and with home and market gardeners everywhere. Shows fairly good field tolerance to helminthosporium blight and bacterial wilt.

**STALKS**—6 feet tall, good foliage, sturdy, vigorous, moderate tillers. Occasionally 2 good ears per stalk.

**EARS**—8½ inches long, 12 to 14 rows, nearly cylindrical. Well filled to the tip, tight husk, long dark green flags.

**KERNEL**—Bright, clear yellow; medium deep and medium broad. Tender, sweet, fine texture and flavor. Seed yellow, wrinkled.

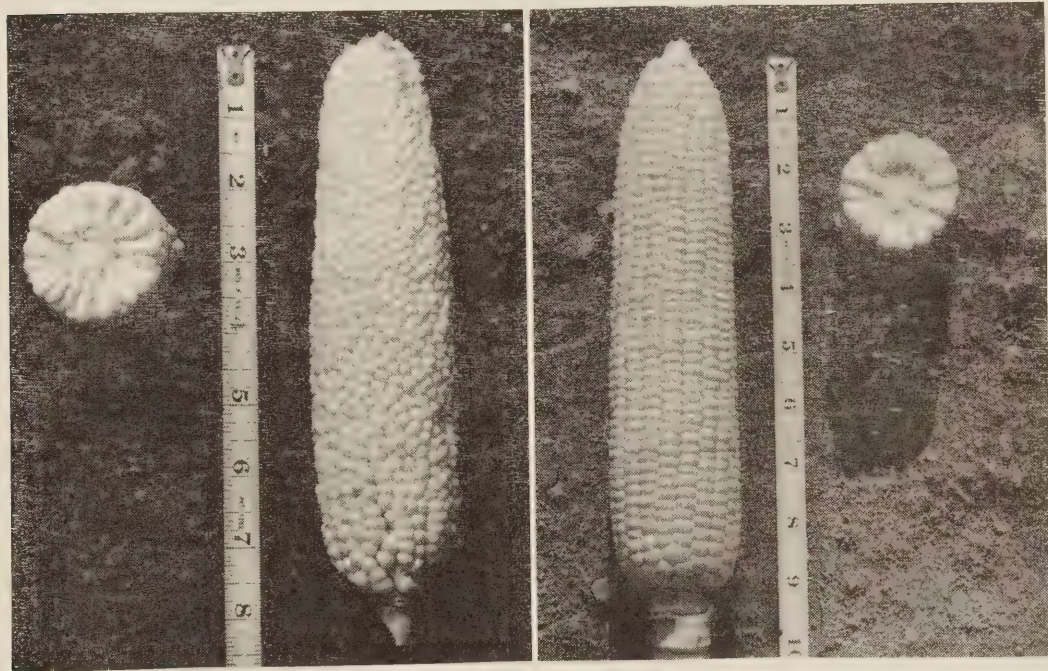
**68 HM****(Yellow) GOLD STAR**

A fine new Keystone hybrid earlier than Gold Rush and well adapted for market and home use in Northern areas, or for an extra early variety in other sections. Winner of an award in England's Royal Horticultural Society Trials in 1955.

**STALKS**—6½ feet tall, elongated in appearance, with medium dark green foliage. Good tolerance of Stewart's disease.

**EARS**—7½ inches long, 12 to 14 rows, cylindrical, very attractive. Bright green husks with long flags.

**KERNEL**—Bright golden color, medium deep, medium broad. Very good flavor and tender. Seed light yellow, wrinkled.



Sweet Corn Hybrids, Country Gentleman Illinois No. 13 (left), showing lack of regular rowing, characteristic of Country Gentleman types; and Iosquaw (right), a new hybrid of Iochief type.

**GOLDEN BEAUTY (Yellow)****HMC 69**

A development of the Massachusetts Experiment Station. Quality very good for an early hybrid, although ear size is a little small. *All America Selections Silver Medal 1954.*

**STALKS**—6 feet tall, rather spindly though vigorous, with 1 to 3 tall suckers per plant.

**EARS**—7 inches long, very little taper, 10 to 14 rows of kernels.

**KERNEL**—Bright golden yellow, good quality and fair holding ability. Seed yellow, wrinkled.

**GOLDEN CROSS (Yellow)****HMCF 80**

By far the most widely planted sweet corn hybrid. Developed two decades ago by Glenn M. Smith of the USDA, it is still one of the best in eating quality. Holds in fancy stage for a long time. Until recently, it was planted extensively for processing, but is now losing ground to new varieties with deeper kernels and higher yield. Formerly considered resistant to bacterial wilt, but the heavy wilt infestations of the last few years have shown it to be rather susceptible.

**STALKS**—6½ feet tall, vigorous, very heavy foliage. Many tillers.

**EARS**—8 inches long, 12 to 14 rows, cylindrical, filled to the tip. Very uniform in size, shape, and maturity. Extremely attractive.

**KERNEL**—Bright yellow, shallow and medium broad, very tender and sweet. Seed yellow, wrinkled.

**HOOSIER GOLD (Yellow)****HM 76**

Originated by Glenn M. Smith of Purdue University as an early mid-season variety. Yields well. Somewhat susceptible to Stewart's disease and smut. Kernel color typically shows slight variegation.

**STALKS**—6 feet tall, leaves medium light green in color. 1 to 2 suckers per plant. Ear borne fairly low.

**EARS**—8½ inches long, cylindrical, slightly tapered at tip. Good husk protection. 10 to 14 rows of kernels.

**KERNEL**—Bright yellow color, medium deep and fairly wide. Good quality. Seed yellow and wrinkled.

**ILLINOIS GOLDEN NO. 10 (Yellow)****MC 80**

Originated by Professor W. A. Huelsen of the University of Illinois. A drought resistant hybrid that is also tolerant to short days and cool weather. Very vigorous grower and good yielder, but quality is only fair.

**STALKS**—7 feet tall, medium heavy, dark green. Few suckers. Whip-like greenish red tassels. Usually 2 ears.

**EARS**—8 inches long, tight husk, 12 to 16 rows. Slightly tapered at tip.

**KERNEL**—Attractive golden yellow, fairly sweet and only moderately tender. Seed yellow, wrinkled.





A hybrid sweet corn seed production field in Idaho. Tassels have been removed from the seed rows.

### 83 MS

#### (Yellow) IOANA

A main crop variety with very uniform, attractive ears. Extremely vigorous and seems to have the greatest existing resistance to bacterial wilt. *All America Selections Bronze Medal 1940.*

**STALKS**—6½ feet tall, sturdy, with heavy dark green foliage. Well rooted, drought resistant. Few suckers.

**EARS**—8 inches long, 12 to 14 rows. Very uniform, cylindrical, and well filled. Medium heavy husk provides excellent tip cover.

**KERNEL**—Light yellow, medium depth and width, fair flavor and texture. Seed yellow, wrinkled.

### 83 MC

#### (Yellow) IOCHIEF

A very productive hybrid developed by Dr. E. S. Haber of Iowa State College. Drought resistant, vigorous, practically suckerless, and bears ears high on the stalk. Hard to pull by hand. Principally a canning variety, but very well liked on the fresh market in some areas. Shows fair field tolerance of bacterial wilt. *All America Selections Gold Medal 1951.*

**STALKS**—6½ feet tall, very uniform, vigorous, virtually suckerless. Predominantly 1 ear per stalk.

**EARS**—8½ inches long, 14 to 18 rows, slightly tapered. Uniform in size, shape, and maturity. Large and attractive.

**KERNEL**—Bright golden yellow, very narrow and deep. Quality is acceptable but not equal to Golden Cross. Consistency generally considered too watery for cream style canning. Seed yellow, wrinkled.

**IOSQUAW (Yellow)****MC 83**

A more recent development of the Iochief type by Dr. E. S. Haber of Iowa State College. Trials have shown it to be a better yielder and somewhat more tender than Iochief. Characters are similar to the latter except the ears are about  $\frac{1}{2}$  inch longer, and Iosquaw shows less tolerance of bacterial wilt than Iochief. Somewhat easier to pull. (Picture on page 49.)

**KEYSTONE EVERGREEN HYBRID (White)****HMC 86**

The best hybrid of Stowell's Evergreen type. Outstanding for its productiveness, drought resistance, and uniform, strong, vigorous growth. Fine for canning, home, and market garden use.

**STALKS** —8 feet tall, stout, hardy, resistant to lodging. Good foliage. Usually 2 ears per stalk.

**EARS** —8  $\frac{1}{2}$  inches long, 14 to 18 rows, slightly tapered. Well filled to the tip. Tight, thick husk.

**KERNEL**—Glossy white, rather deep and narrow. Fairly tender and sweet. Seed white, wrinkled.

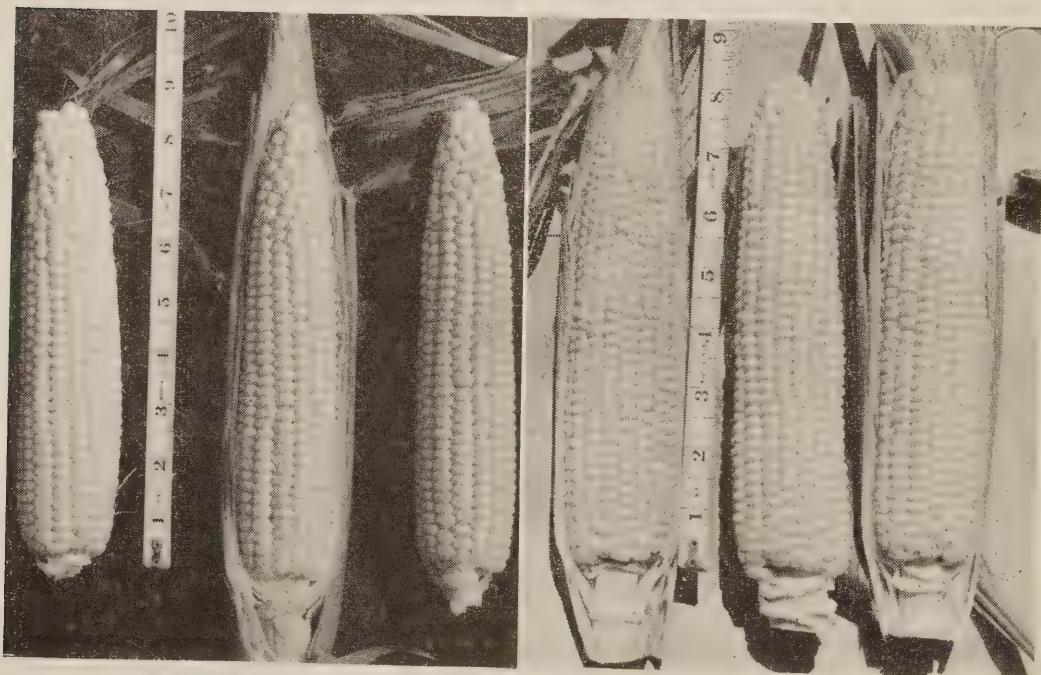
**MARCROSS (Yellow)****MC 69**

Originated at the Connecticut Experiment Station and used in the more Northern areas where its earliness is advantageous.

**STALKS** —5  $\frac{1}{2}$  feet tall, sparsely foliaged, with medium broad leaves; few suckers.

**EARS** —7 inches long, rather plump, 10 to 14 rows.

**KERNEL**—Light yellow, broad, fairly good flavor. Seed light yellow, large and wrinkled.



Sweet Corn Hybrids, Tempo (left), a high yielding new hybrid for shippers and market growers; and Prosperity (right), a good yielder with excellent quality.



**86 HMC****(White) NARROWGRAIN ILLINOIS 14 x 11**

A development by Professor W. A. Huelsen of the University of Illinois, for canning. A more narrow grain type than the older 14 x 13 and an exceptionally heavy yielder, combining high quality with hardness.

**STALKS**—8 feet tall, moderately heavy foliage. Curved or whip-like, reddish tassel.

**EARS**—8 inches long, 18 to 20 rows, large, slightly tapered at the tip. Remarkably uniform.

**KERNEL**—White, deep, narrow, tender and sweet. Seed white, wrinkled.

**83 HMSCF****(Yellow) PROSPERITY  
Formerly KVF 50-35**

An outstanding new hybrid of our development, shown by extensive trials from coast to coast to possess the characteristics desired for canning, freezing, shipping, and fresh use. Widely adapted. Has strong, vigorous stalks, red tassels and exterior silks, white interior silks. Ears are most attractive, with deep, narrow kernels, well covered by bright green husks with nice looking flags. Withstands drought and several leaf diseases, including bacterial wilt, quite well. A better yielder than perhaps any other corn of comparable quality. (Picture on opposite page.)

**STALKS**—7 feet tall, uniform. Generally 2 good ears per stalk. Ears borne about 30 inches above the ground.

**EARS**—8½ inches long, cylindrical, 14 to 18 rows. Well filled. Very uniform size, shape, and maturity.

**KERNEL**—Attractive bright yellow, tender, with excellent flavor and texture. Seed yellow, wrinkled.

**84 HMCF****(White) SILVERLINER**

A white hybrid sweet corn with quality comparable to Golden Cross. Larger ears, with deeper, narrower kernels and taller stalks. Good husk coverage and tip protection. Top quality white hybrid, and well liked by shippers selling on Southern markets.

**STALKS**—7 feet tall, uniform, dark green, vigorous, sturdy, with heavy foliage. Usually 2 ears, high on the stalk. Relatively free from tillers.

**EARS**—8½ inches long, 14 to 18 rows, nearly cylindrical. Uniform size, shape, and maturity. Well filled to the tip.

**KERNEL**—Medium broad, deep, tender and sweet. Seed white, wrinkled.

**65 HM****(Yellow) SPANCROSS**

A first early hybrid developed by the Connecticut Experiment Station, used in Northern areas for early market.

**STALKS**—4½ feet tall, small, slender, ear position very low.

**EARS**—7 inches long, small, moderate husk coverage, 10 to 12 rows of kernels.

**KERNEL**—Broad, shallow, only fair quality. Seed yellow, wrinkled.

**86 HMC****(White) STOWELL'S EVERGREEN HYBRID**

A hybrid to replace the popular standard main crop open pollinated Stowell's Evergreen. Superior for its uniformity, vigor, productivity, and resistance to drought.

**STALKS**—8 feet tall, stout, vigorous grower. Moderately heavy foliage. Some with 2 ears per stalk.

**EARS**—8½ inches long, 14 to 18 rows, slightly tapered. Well filled with deep kernels. Tight, heavy husks.

**KERNEL**—White, deep, rather narrow, and of good quality. Seed white, wrinkled.

**STREAMLINER (Yellow)****HMCF 83****Formerly KVF 50-15**

A new main crop hybrid with long, slim, cylindrical ears and very good eating quality. Small cob and white silk make it ideally adapted to whole-ear canning and freezing. Attractive husks and ears bring a good price on the fresh market. Produces an extremely high number of ears per acre.

**STALKS**—7 feet tall, vigorous, very few tillers. Generally 2 good ears per stalk. Ears carried 26 inches above ground. Tassels and silks are white.

**EARS**—8½ inches long by 1¾ inches in diameter, 12 to 16 rows, cylindrical, well filled to the tip. Very uniform size, shape, and maturity. Tight, dark green husks with long tip cover and long flags. White interior silks.

**KERNEL**—Attractive, bright clear yellow, deep and narrow. Tender, excellent flavor and texture. Fine for whole kernel, cream style, or whole ear canning or freezing.

**SWEETANGOLD (Yellow)****HMSC 82****Formerly KVF 47-10**

A vigorous new main crop hybrid showing up very well for market and shipping, and for cream style canning. Ear is very large, nearly cylindrical, and of good quality. Widely adapted, does well in the South. Shows good resistance to ear worm and withstands drought and wilt remarkably well. Makes good crops where many other varieties fail completely. Brings a premium price on the fresh market.

**STALKS**—7½ feet tall, very vigorous and sturdy. Dark green, heavy foliage, well rooted. Very few suckers.

**EARS**—9 inches long, 14 to 18 rows, slightly tapered. Well filled, uniform in size, shape and maturity. Tight deep-green husk. Pale interior silks.

**KERNEL**—Bright glossy yellow. Medium narrow and deep. Fine flavor and fairly tender. Seed yellow, wrinkled.

**TEMPO (Yellow)****MS 80****Formerly KVF 51-100**

A new hybrid with remarkable yielding ability. Tops all others for yield in terms of dozens of ears per acre. Attractive husks and refined ears with deep, narrow kernels bring good market acceptance. (Picture on page 52.)

**STALKS**—7½ feet tall, vigorous, moderately heavy foliage. Nearly every stalk bears 2 good ears.

**EARS**—8 to 8½ inches long, cylindrical except for pronounced taper at the tip. Well filled and very attractive. White interior silk.

**KERNEL**—Light yellow, very deep and narrow. Fairly sweet, but only moderately tender. Seed yellow, wrinkled.



**OPEN POLLINATED****83 H****(White) BLACK MEXICAN**

An old variety, known for its delicious flavor. Remains tender for a long period.

STALKS—5½ to 6½ feet tall, pale green leaves, medium heavy foliage.

EARS—7 to 8 inches long, 8 rows, often 2 ears per stalk.

KERNEL—White when in edible stage, changing to bluish black later. Broad, shallow. Dry seed deep bluish black.

**92 HM****(White) COUNTRY GENTLEMAN  
Shoe-Peg**

An old, well known variety. Not as uniform as Country Gentleman Hybrid but of comparable quality. Matures over a longer period of time.

STALKS—6½ to 7 feet tall, vigorous, frequently with 2 ears.

EARS—7½ to 8 inches long, dark red silk, very crowded, irregular kernel arrangement.

KERNEL—White, deep, slender, shoe-peg type. Sweet and tender. Dry seed white and wrinkled.

**79 HM****(Yellow) GOLDEN BANTAM  
Barden's Wonder Bantam**

An old standard, formerly widely used. It has proved invaluable as breeding stock in the development of many of the hybrids of today.

STALKS—5½ to 6 feet tall, many with 2 ears.

EARS—7 to 8 inches long, 8 rows, well shaped.

KERNEL—Yellow, wide, tender and sweet. Seed yellow, wrinkled.

**87 HM****(Yellow) GOLDEN EVERGREEN  
Bantam Evergreen**

A good medium late variety. Has large ears of fine quality. Selected out of a cross between Golden Bantam and Stowell's Evergreen.

STALKS—6½ to 7 feet tall, sturdy and vigorous.

EARS—8 to 9 inches long, 12 to 14 rows, Evergreen type.

KERNEL—Rich golden yellow, broad, deep, tender and sweet. Seed yellow and very wrinkled.

**68 HM****(Yellow) GOLDEN SUNSHINE  
Golden Early Market  
Gem**

A very early yellow corn for Northern home and market garden. Earlier than Golden Bantam.

STALKS—5 to 5½ feet tall, fairly sturdy.

EARS—7 to 7½ inches long, 10 to 12 rows, well filled and plump.

KERNEL—Golden yellow, medium breadth and depth, tender and sweet. Seed yellow and very wrinkled.

**HOWLING MOB (White)****HM 75****Vanguard**

A productive, large eared, second early variety, suitable for home and truck gardens.

STALKS—5 to 6 feet tall, sturdy, with moderately heavy foliage.

EARS—8 to 8½ inches long, chunky, 10 to 14 rows, somewhat tapering.

KERNEL—White, shallow, good quality. Seed white, somewhat wrinkled.

**STOWELL'S EVERGREEN (White)****HM 90**

An old, widely known and popular main crop sweet corn.

STALKS—8 to 9 feet tall, vigorous, heavy foliage, heavy stalk.

EARS—8½ to 9½ inches long, 16 to 18 crowded rows.

KERNEL—White, plump, medium wide and deep. Sweet, fine quality. Seed white and wrinkled.

Maïs  
Mais
 **TABLE CORN**
 Maïs  
Maiz  
*Zea Mays var. dentata*

**EARLY ADAMS (White)****H 73**

A hardy table variety that can stand more cold, damp weather than sweet corn. Well liked because of its dependability, earliness, and ear worm resistance.

STALKS—5½ to 6½ feet tall, vigorous.

EARS—7 to 8 inches long, 12 to 14 rows.

KERNEL—White, broad, shallow, fairly tender at edible stage. Seed white and smooth.

**EXTRA EARLY ADAMS (White)****H 70**

Another very hardy table variety. Extremely early. Can be planted earlier than sweet corn.

STALKS—4 to 4½ feet tall. Ears borne fairly close to the ground.

EARS—5½ to 6 inches long, 12 rows.

KERNEL—White, broad and shallow. Fair quality. Seed white and smooth.

**TRUCKER'S FAVORITE (White)****HMS 78****Snowflake**

Well known in the South. Used as roasting ears for local trade and also for shipping. Has dual value in producing good crop of feed corn if roasting ear market is unfavorable.

STALKS—7½ to 8½ feet tall, uniform. Hardy and capable of withstanding colder weather in spring than sweet corn.

EARS—9 inches long, 12 to 16 rows, attractive.

KERNEL—Pearly white, tender, fairly sweet when young. Seed white, smooth, dented.



**30        HMS****(White) TRUCKER'S HYBRID**  
**Early White Dent Hybrid**

This early white dent double-cross hybrid is similar to Trucker's Favorite, but more uniform.

STALKS —7½ feet tall, vigorous.

EARS —9 inches long, attractive and uniform.

KERNEL—White, large, tender and fairly sweet. Seed small, white, smooth, dented.

## POP CORN

*Zea Mays* var. *everta*

**85****(White Hybrid) IOPOP 5**

A very high quality white hybrid. Quite tender, practically hullless, with high popping expansion. Uniform and a good yielder. Widely adapted.

**85****(White) JAPANESE HULLESS**

A white, small and slender pointed-kernelled type, with short, stubby ears. Kernels, arranged irregularly on cob, are unusually tender, sweet and pure white when popped. Stalk slender and about 5 feet tall.

**80****(White Hybrid) MINHYBRID 250**

This white hybrid pop corn, developed by the Minnesota Agricultural Experiment Station, is an improvement over Japanese Hulless for yield and popping expansion. It also matures earlier, practically free from smut. Best adapted to Northern areas. Ears 3 to 4 inches long, plump.

**100****(Yellow Hybrid) PURDUE 32**  
**K4**

A high yielding three-way cross developed by Kansas State College and Purdue University. Popping expansion is high, and the popped corn is desirable for its tenderness and rich flavor. Plant growth is vigorous with a stalk approximately 6 feet tall. Typically, a small percentage of plants produce large, dent-kernelled ears which must be sorted out. The use of this hybrid, however, is well worth-while. Ears are 6 to 7 inches long, slightly tapered and well filled. Mostly 2 ears per stalk.

**100****(Yellow) SOUTH AMERICAN DYNAMITE**  
**T.N.T.**

A popular open pollinated variety, widely adapted in areas of longer season. Large, dark green stalks are about 7½ feet tall and very productive. Ears are slender, about 7 inches long, with 12 to 16 straight rows of large, yellow, pearly smooth kernels. Popped kernels expand to a very large size and have a creamy appearance.

Mache  
Feldsalat**CORN SALAD**Valeriana  
Canonigos*Valerianella olitoria***LARGE LEAVED****H    60**

Sometimes called Lamb's Lettuce. An extremely hardy plant that forms rosettes of tender leaves which are used as a substitute for lettuce and for mixing with salads. The nearly flavorless leaves are large, rounded, thick, and of a gray-green color.

Concombre  
Gurken**CUCUMBER**Citriolo  
Pepino*Cucumis sativus*

Fruit sizes shown are at full maturity. Fruits harvested at younger stages have about the same ratio of length to diameter as mature fruits.

**A & C (White Spine)****MS    67****Colorado**

An extra long slicer and good shipper. Adapted to rich productive soils.

**FRUIT**—9 to 10 inches long, 2¼ inches in diameter, cylindrical shape with slight taper toward ends. Solid dark green with indistinct starring on blossom end. Holds color over a long period.

**ASHLEY (White Spine)****HMS    66**

A new variety introduced by the South Carolina Experiment Station. Highly resistant to downy mildew, with other characteristics the same as or better than Marketer, according to tests performed by the originator.

**FRUIT**—8½ inches long, 2½ inches in diameter, slightly tapered toward both ends. Very good, dark color, which keeps well; fruit stay slender and marketable over long period. Small seed cavity.

**BOSTON PICKLING (Black Spine)****HC    58****Green Prolific**

Noted for earliness and productivity.

**FRUIT**—6 inches long, 2½ to 3 inches in diameter. Quite smooth and blocky. Medium green in color.

**CHICAGO PICKLING (Black Spine)****HC    58****Early Frame**

Widely known; most slender of the pickling types and is sometimes used for slicing. Early, vigorous, and prolific.

**FRUIT**—6½ inches long and 2¼ inches in diameter, square ended. Uniform in size; medium green color.

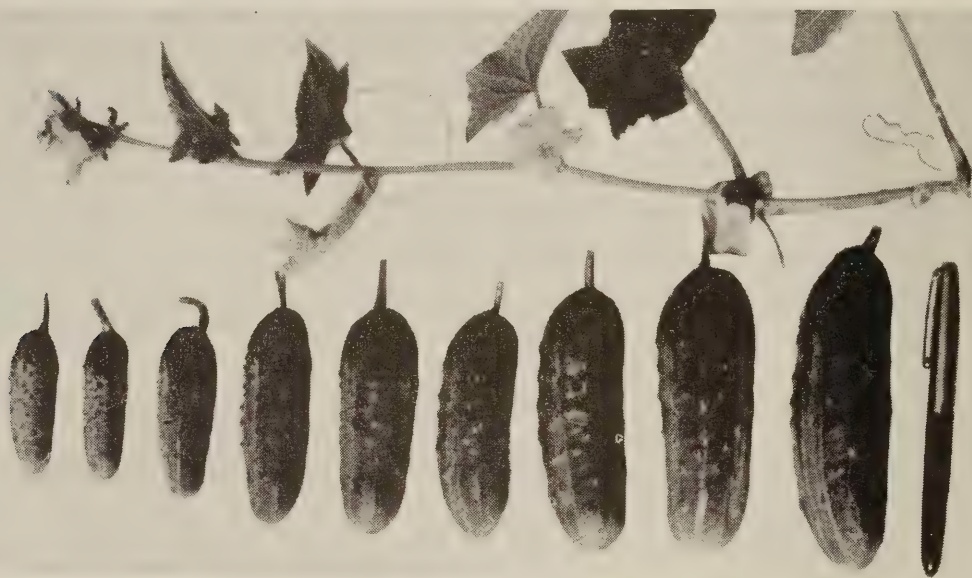
**CUBIT (White Spine)****HMS    67**

Noted for its dark green color and long cylindrical shape, which make it very attractive. A good market and shipping variety. *All America Selections Bronze Medal 1944.*

**FRUIT**—9½ inches long, 2¼ inches in diameter, cylindrical, with blunt ends; very dark green with indistinct starring on blossom end. Holds color well on market.



- 56 H (Black Spine) EARLY CLUSTER**  
 An old variety popular for home pickling. Often sets fruit in clusters.  
**FRUIT**—5 ½ inches long and 2 ½ inches in diameter, chunky; skin smooth with fewer spines than most varieties. Medium green color.
- 60 H (White Spine) EARLY FORTUNE**  
**Improved White Spine**  
 An old standard slicing variety. Quite early and prolific.  
**FRUIT**—8 inches long and 2 ½ inches in diameter, with blunt ends. Medium green.
- 60 HC (Black Spine) GHERKIN**  
**West India Burr C. anguria**  
 A distinct species, very prolific, generally used for pickles.  
**FRUIT**—2 inches long and 1 inch in diameter, densely covered with prickly spines. Uniform medium green color.
- 68 H (Black Spine) LONG GREEN IMPROVED**  
**London Long Green**  
 An old favorite with home gardeners for slicing and for ripe (yellow) cucumber pickles. No longer used by commercial growers or shippers as color is not as dark green and does not hold as long as the newer market sorts.  
**FRUIT**—10 inches long and 2 ½ inches in diameter, slender, slightly tapered. Medium green.
- 64 HMS (White Spine) MARKETER**  
**Early Green Market**  
 The dark green color and attractive shape of the fruits, together with productiveness, have made this the leading market and shipping variety in most areas. A fine slicing variety. *All America Selections Bronze Medal 1943.* (Picture on page 61.)  
**FRUIT**—8 inches long, 2 ¼ inches in diameter, slightly tapering toward ends. Very dark green which holds well on the market. Small seed cavity.
- 58 C (White Spine) MODEL**  
 A recent pickling introduction, similar in shape and size to National Pickling, but distinguished by white spines and a darker green fruit color. Especially well adapted to Southern climates.  
**FRUIT**—6 inches long, 2 ½ inches in diameter. Attractive, uniform, and of good pickling quality.
- 56 C (Black Spine) NATIONAL PICKLING**  
**National Association Pickling Snow's Perfection Pickling**  
 A cooperative development of the National Pickle Packers Association and Michigan State College. Used for both dill and small pickles. Still considered the best pickling variety for type, but has no disease resistance.  
**FRUIT**—6 inches long and 2 ½ inches in diameter, prolific, medium dark green. Well shaped, blunt ended, fine quality. Holds color well and stays firm in salt.

**OHIO MR 17 (Mosaic Resistant) (Black Spine)****C 56**

A new mosaic resistant pickling variety developed by the Ohio Agricultural Experiment Station from crosses involving Chinese Long, Early Russian, and National Pickling. The original cross was made by Dr. H. M. Munger of Cornell University. Vine is vigorous and a healthy dark green color, producing fruit heavily right up until frost. A crop saver where mosaic is present, and a good pickler under all conditions. Holds its color and firmness well.

**FRUIT**—6½ inches long, 2½ inches in diameter. Resembles National Pickling except darker green and somewhat longer (at a given diameter). Flesh is thicker and solid, and the seed cavity proportionately small.

**OHIO MR 25 (Mosaic Resistant) (Black Spine)****C 58**

This is a new selection out of Ohio MR 17 for a better shaped, shorter, firm pickling variety. It is highly mosaic resistant, with fruit a little shorter than Ohio MR 17, so better for pickling. Very high yielder.

**FRUIT**—The same shape as National Pickling. 7 inches long, 3 inches in diameter, thick, firm flesh, walls of uniform thickness.

**PALMETTO (Downy Mildew Resistant) (White Spine)****S 66**

A development of Dr. W. C. Barnes, Clemson College, South Carolina, for Southern growing conditions where downy mildew is always a threat to production. A very good yielder, but fruit shape and size are rather variable.

**FRUIT**—8 inches long, 2½ inches in diameter, thick flesh and small seed cavity. Medium dark green, with slightly pointed ends.

**SANTEE (Downy Mildew Resistant) (White Spine)****S 59**

A sister line of Palmetto developed by Dr. W. C. Barnes, Clemson College, South Carolina. Introduced for its earliness, tolerance to downy mildew, and fine fruit characteristics. More uniform than Palmetto, but considered to be a lighter yielder.

**FRUIT**—9 inches long, 2 inches in diameter, cylindrical, the ends being slightly more pointed than Cubit (which Santee resembles). Very dark green.



60 C

(White Spine) STAYS GREEN  
Black Diamond

An old variety now grown mostly in the South and shipped to Northern cities for production of fresh pickles.

FRUIT—7 inches long, 2½ inches in diameter, with blunt ends well carried out. Skin tough, uniform, medium dark green. Holds its color over a long period.

66 HMS

(White Spine) STONO

A new introduction from the South Carolina Experiment Station; highly resistant to downy mildew. Average yields in trials to date have been higher than those of Ashley, but shape, color and other market qualities are not as good.

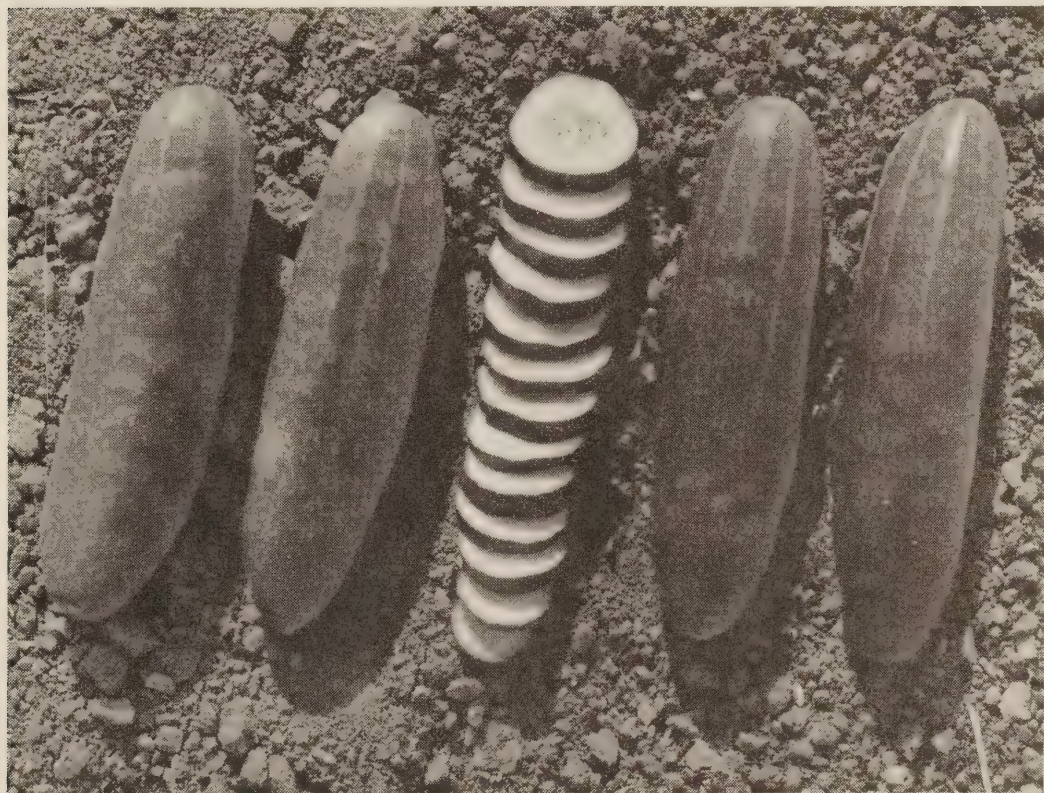
FRUIT—8 inches long, 3 inches in diameter, stem end not as tapered as with Ashley. Satisfactory color. Small seed cavity.

65 HMS

(White Spine) STRAIGHT EIGHT

A popular home garden slicing variety, still used to some extent by the market garden trade. Cylindrical, dark green fruits are borne over a comparatively long period. *All America Selections Gold Medal 1935.*

FRUIT—8 inches long, 2 inches in diameter. Straight and cylindrical, with blunt ends. Deep green, with indistinct starring on blossom end.



Cucumber, Marketer. The most popular slicing variety.

**WHITE WONDER (White Spine)****H 58**

A distinct variety grown mostly for its novel, pure white color, although it also has good edible qualities. A rapid grower.

**FRUIT**—7 inches long and 2½ inches in diameter, block shape with rounded ends, pure white at all stages.

**WISCONSIN SMR 12 (Scab and Mosaic Resistant) (Black Spine)****C 62**

A new variety from Dr. J. C. Walker of the University of Wisconsin, bred for multiple disease resistance. Shape is approximately the same as National Pickling. There have been reports that it loses its color rather quickly and that salt stock does not remain firm as well as some other varieties.

**FRUIT**—6 inches long and 2½ inches in diameter, approximately the same shape as National Pickling. Medium green. Somewhat variable.

**WISCONSIN SR 6 (Scab Resistant) (Black Spine)****C 60**

A recent development by Dr. J. C. Walker of the University of Wisconsin, that is now being very extensively planted. This variety is probably responsible for saving the pickling industry in Northern Wisconsin and Michigan, where scab or spot rot caused near total crop losses for several years in a row. SR 6 is an extremely vigorous variety, and a very good yielder.

**FRUIT**—6 inches long, 2½ to 3 inches in diameter, very blocky and blunt ended. Quite uniform in size and shape. Medium green color.

**HYBRID**

Hybrid cucumbers are widely reported to show advantages in early vigor, production, uniformity, and sometimes disease resistance. Their current widespread use by market gardeners is good evidence that they are superior and well worth the difference in the cost of the seed.

**EARLY SURECROP HYBRID (White Spine)****HMS 60**

A true F<sub>1</sub> hybrid, noted for its extreme vigor, high productivity, and the uniformity of its fruit. An excellent slicer, with some resistance to both mosaic and downy mildew.

**FRUIT**—8 inches long, 2¼ to 2½ inches in diameter, with some taper at the ends, but blockier than Marketer. Very dark green and attractive, with small seed cavity.



Aneth Dill **DILL** Aneto Eneldo  
*Anethum graveolens*

68 HC

LONG ISLAND MAMMOTH

Plants 2½ feet tall, annual, with very finely cut leaves and abundant umbels bearing flattened seed. All plant parts carry an aromatic flavor. Used in making dill pickles.

Aubergine Eierpflanze **EGGPLANT** Melanzana Berenjena  
*Solanum melongena*

83 HM

BLACK BEAUTY



The most popular home garden variety. Dark fruit color holds well for a long time after picking.

**PLANT**—24 to 30 inches tall, erect, compact, branched. Leaves large. Usually bears 4 to 6 fruit per plant.

**FRUIT**—Deep purplish black, smooth, large, blunt egg shaped.

78 M

EARLY LONG PURPLE

An early variety with weaker plant growth and long, slender fruits.

**PLANT**—20 to 24 inches tall, erect, branched.

**FRUIT**—Dark purple. 2½ inches in diameter, 7 inches long, slender and smooth.

**FLORIDA MARKET****M 88**

A new variety of the Fort Myers Market type developed by Dr. Phares Decker, of the Florida Experiment Station at Gainesville, for resistance to *Phomopsis* blight. Ours is the "Cook" strain, which is somewhat more uniform than the original introduction.

PLANT—30 to 36 inches tall, hardy; strong, upright, compact growth. Yields well.

FRUIT—Long oval; blackish purple in color; fairly uniform.

**FORT MYERS MARKET****M 88**

Well known in the South; valuable for its ability to withstand drought and for the fine appearance and market acceptance of its fruit.

PLANT—30 to 36 inches tall; upright, compact growth. Hardy and productive.

FRUIT—5½ to 6½ inches long, 4 inches in diameter, oval, slightly thicker near blossom end. Blackish purple color. Uniform shape and good quality.

Chicorée Endive—Scarole  
Endivien

**ENDIVE**

Indivia—Cicoria Scarola  
Endivia—Escarolo

*Cichorium endivia***FLORIDA DEEP HEART****HMS 90**

Batavian Full Heart  
Escarole

A fine variety, improved over the old Batavian Broadleaved. Leaves medium dark with crumpled outer surfaces; not as finely cut as Ruffec. Plants 12 to 16 inches across, growing in a dense mass and fairly upright so that the heart, composed of younger leaves and broad midribs, becomes well blanched. Widely used for market and shipping. *All America Selections Silver Medal 1934.*

**GREEN CURLED RUFFEC****MS 98****Green Curled Green Ribbed**

Dark green, finely cut but deeply cut and fringed leaves. Plant 12 to 15 inches across, easily tied for blanching. Leaves used for garnishing; the blanched hearts for salad. Midribs light green.

**HERBS and MISCELLANEOUS VEGETABLES**

Since ancient times the various parts of the aromatic herb plants have been used in cookery for flavoring purposes. Savory herbs, like spices, possess pleasing odors and tastes which season, enrich, or otherwise alter the taste of certain foods.

In addition to their value as flavoring agents, herbs, by virtue of their ornamental appearance, can be used in gardens to add beauty and fragrance to home surroundings.

**BASIL, SWEET****Annual***Ocimum basilicum*

Highly aromatic leaves produced on a plant about 1½ feet tall. The leaves can be used either fresh or dried, in soups, sauces, and cucumber pickles.

**BORAGE****Annual***Borago officinalis*

The young leaves are chopped fine for use in salads and sauces. Plants are highly branched and grow about 20 inches tall.



**Biennial****CARAWAY***Carum carvi*

Plants are similar to the carrot, having white flowers and bearing seeds in umbels. About 2 feet tall. The seed is highly flavored and is used principally for seasoning breads.

**Perennial****CARDOON***Cynara cardunculus*

Plant very large and well branched with deeply cut, medium dark bluish-green leaves. The edible part of the plant is the fleshy leaf stalks, which are blanched before being cut and cooked.

**Perennial****CHIVES***Allium schoenoprasum*

A member of the onion family, but with milder flavor. Produces clusters of small onion-like leaves which are cut up and used as seasoning in soups and salads.

**Annual****CORIANDER***Coriandrum sativum*

Plants are about 24 inches tall with lacy foliage. Seeds are used for flavoring breads, principally.

**Annual****CRESS, CURLED**

Pepper Grass

*Lepidium sativum*

Used principally for garnishing. Makes an abundance of highly curled, dark green leaves in about 50 days.

**Perennial****SAGE, BROADLEAF***Salvia officinalis*

Very widely used for seasoning and flavoring in many kinds of foods. Produces long, broad leaves on spreading plants about 15 inches tall.

**SUMMER SAVORY****Annual***Satureia hortensis*

Leaves, stems, and all are aromatic and should be cut before blooming. The plants are then dried and ground for seasoning soups, sauces, et cetera. Small leaves, produced on 15 inch plants.

**SWEET MARJORAM****Annual***Origanum marjorana*

Makes a bushy plant about 2 feet tall. Should be cut before blooming. Fine for seasoning vegetables, soups, and salads.

**THYME****Perennial**

Sweet Thyme

*Thymus vulgaris*

Leaves are narrow and have a grayish cast. The young stems and leaves, either fresh or dried, are used for seasoning vegetables, soups, salads, meat dishes, and sauces.

**WATER CRESS****Perennial***Roripa nasturtium-aquaticum*

A very popular garnish because of its bright green leaves and sharp flavor. Also good for sandwiches and mixing in tossed salads. An aquatic plant that should be grown in slowly running water for best production.

Chou-frisé  
Blätterkohl**KALE or BORECOLE**Cavolo riccio verde  
Col Crespo*Brassica oleracea var. acephala***DWARF BLUE SCOTCH (Vates)****HMSCF****55**

Similar to Dwarf Green Scotch, except it has a distinct bluish cast. Can tolerate a considerable amount of cold weather without turning yellow. Plants are spreading and uniform; leaves are extremely curly and handsomely plumed. The Vates strain was introduced by the Virginia Truck Experiment Station.



## 55 HCF

## DWARF GREEN SCOTCH

Finely cut and frilled, "moss-curled," extra dwarf. Leaves radiate from the crown without visible stem or stalk. An attractive bright medium green.

## 60 HM

SIBERIAN IMPROVED  
Dwarf German Greens

This variety is extremely vigorous and spreading in growth. Its dark, rich, slightly bluish, frilled-edge leaves are attractive and of fine quality. A leading winter variety. Not finely curled.

Chou-rave  
Kohlrabi

## KOHL RABI

Cavolo rapa  
Col rabano

*Brassica caulorapa*

## 60 HM

## EARLY PURPLE VIENNA

One of the two principal varieties, this one is all purple.

PLANT—Small, with purple leaves and stems. Satisfactory for forcing when desired.

BULBS—Edible when about 2 inches in diameter. Globe shaped, the exterior purple in color. Flesh white, tender and crisp.

## 55 HM

## EARLY WHITE VIENNA



The most popular variety. Good for forcing or for home and market garden.

PLANT—Small, with short leaves and stems. All green.

BULBS—Edible when about 2 inches in diameter. Globe shaped, of whitish green color. Flesh white, fine textured, crisp and tender. Mild turnip-like flavor.

Poireau  
Porree**LEEK**Porro  
Puerro*Allium porrum***LARGE LONDON FLAG****HM 150****American Flag****Giant Musselburg**

An old standard variety with stems that become very long, thick, and white. Early; popular with market gardeners wherever leek is grown. Mild flavor. Should be blanched with soil to lengthen edible portion.

Laitue  
Salat**LETTUCE**Lattuga  
Lechuga*Lactuca sativa***BIBB (Butterhead)****HM 54**

A very early variety of fine quality, used for forcing and home garden. It is distinctly different, forming a small rosette head for serving individual salads. Has become widely popular in recent years for garden and commercial forcing. Black seed.

**PLANT**—Small central rosette, 3½ inches wide and about 3 inches deep. Firm and crisp. Inside is golden yellow; outer leaves are dark green, oval, smooth, thick, tender and succulent.

**BIG BOSTON (Butterhead)****HM 75****Trocadero**

An old standard variety of the "butterhead" type known the world over. Can be grown for hotbed and cold frame forcing, or as an outdoor variety. One of the surest heading of the butterhead types for spring or fall crop. White seed. See also White Boston.

**HEADS**—Medium sized, globular, light green. Firm and compact, well formed, crisp and tender, with buttery light golden yellow heart. Outer leaves are smooth, glossy, medium light green, with slight tinge of reddish brown on the margins, more marked in cool weather.



## 46 HM

## (Loose Leaved) BLACK SEEDED SIMPSON

An early, curled, loose-leaf lettuce which grows rapidly and dependably whether being forced under glass or out in the open field; fairly tolerant of hot weather. Black seed.

PLANT—Large, upright and compact; leaves crinkled and curled, but less so than Grand Rapids, crisp and tender. Delicate light green color.

## 78 H

## (Butterhead) CRISP AS ICE

A nice summer lettuce for the home garden. Its rich bronze color is distinctive, and many consider it quite attractive. Black seed.

HEADS—Rather small, fairly compact, well blanched, crisp and very tender with pleasing buttery flavor.

## 45 H

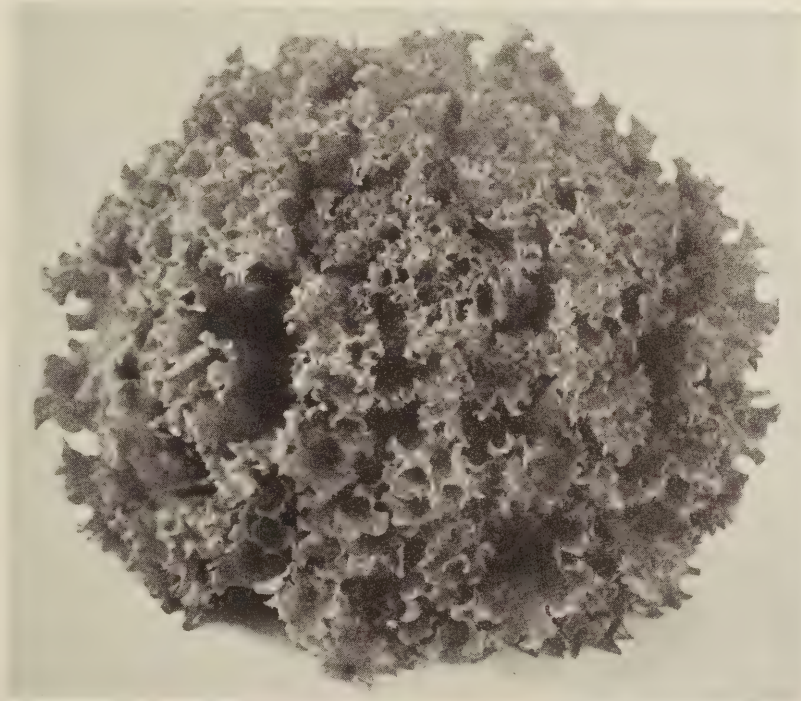
## (Loose Leaved) EARLY CURLED SIMPSON

An early variety once widely used in the home garden, but now losing its popularity. White seed.

PLANT—Medium large, dependable grower. Leaves, formed in a compact bunch, are large, curled, crisp and tender. Clear light green color. Sweet and delicate.

## 43 HM

## (Loose Leaved) GRAND RAPIDS



The outstanding variety for greenhouse forcing, also extensively used as a very early market lettuce for outside growing. Fairly tolerant of hot weather. Black seed.

PLANT—Large, erect, compact, fast growing. Leaves cut and frilled. Crisp and tender. Attractive clear light green color, particularly sweet flavor.

## 43 HM

## (Loose Leaved) GRAND RAPIDS RESISTANT H 5-4

A very uniform, high yielding selection from the Grand Rapids variety, released by the Ohio State Experiment Station. Has very good resistance to tip burn, as well as attractive well-frilled edges and high production. Black seed.

**GREAT LAKES (Crisphead)****HMS 83**

The leading market and shipping variety. Produces solid heads resistant to tip burn, even under fairly adverse conditions. This fine, crisp-heading variety of the Imperial group was developed cooperatively by the USDA and Michigan State College. White seed. *All America Selections Bronze Medal 1943.*

**HEADS**—Large, solid, crisp and fairly tender. Good shipping quality. Dark green outer leaves are well folded and ribby.

**HANSON (Crisphead)****HM 82**

An old standard, medium late summer heading variety with good flavor and quality. White seed.

**HEADS**—Large, globular, light green. Tender and crisp, compact. Fine, sweet flavor. Outer leaves light green, large, with frilled edges.

**ICEBERG (Crisphead)****H 82**

Greatly in demand for use in home gardens. The term "Iceberg" is used in the produce trade for any crisp-heading variety. This true Iceberg is more tender, of better flavor than New York, Great Lakes, and Imperial shipping types, but not as hardy. White seed.

**HEADS**—Medium large, well formed, attractive, compact. Outer leaves crumpled and frilled, light green. Interior is white, crisp, tender and sweet. Margins tinged with reddish brown.

**IMPERIAL NO. 44 (Crisphead)****MS 82**

Adapted to specific sections, where it produces nice but fairly small heads. Matures best under fall growing conditions. White seed.

**HEADS**—Smaller than No. 847, outer leaves tightly folded and compact with a slight twist, making a solid, attractive head.

**IMPERIAL NO. 847 (Crisphead)****MS 82**

Resistant to brown blight and used in areas where this disease is a factor. Also used in other areas, and rather widely adapted, although largely replaced by Great Lakes strains. Black seed.

**HEADS**—Medium large, attractive, and oval shaped. Solid, and of generally good quality.

**MAY KING (Butterhead)****HM 61**

An early butterhead lettuce, for forcing under glass. Makes a good outdoor variety for a first early spring planting. White seed.

**HEADS**—Small, short, round, and compact. Light green outer leaves tinged with red. Inner part of head is creamy yellow and delicately flavored.

**NEW YORK (Crisphead)****HMS 78****Wonderful**

A well known head lettuce producing large, hard, handsome heads which will carry for long distances. White seed.

**HEADS**—Round, attractive dark green, tightly folded. Interior white, crisp, fairly tender. Outside leaves large, dark green, curled, with crinkled edges.



**75 MS****(Crisphead) NEW YORK NO. 515**

Developed out of the older New York variety for resistance to tip burn. Suggested for early planting in head lettuce growing sections where maturing period runs into warm weather. White seed.

**HEADS**—Very attractive, well formed, solid, crisp, medium large in size, glossy dark green. Slightly earlier than regular New York.

**43 H****(Loose Leaved) OAK LEAF**

A distinct lettuce with smooth but deeply lobed leaves which resemble the leaves of an oak tree. An old favorite in home gardens, as it shows good tolerance of hot weather. White seed.

**PLANT**—Medium large size, spreading, medium green; leaves are thick, succulent, and tender. Forms an attractive central rosette.

**66 HM****(Cos) PARRIS ISLAND COS**

Developed by the USDA in cooperation with the South Carolina Truck Experiment Station, this relatively new variety is tolerant to lettuce mosaic. In other characteristics it is similar to Dark Green Cos, with the addition of better uniformity. White seed.

**HEADS**—Large, erect, long oval; outer leaves dark green, with heavy midrib, very slightly crumpled, with crisp, lighter green interior.



Lettuce, Romaine or Dark Cos. Note the distinctive head formation.

**PRIZE HEAD (Loose Leaved)****H 45**

An old home garden favorite. Still considered one of the best non-heading varieties. Has bronzed reddish-green leaves with excellent flavor. Too tender for shipping. White seed.

**PLANT**—Medium size, with curled, frilled leaves; inner leaves thin, crisp and very tender, bright, medium green, fine sweet flavor; outside leaves bronzed reddish-green, crumpled.

**ROMAINE (Cos)****HMS 70****Dark Cos**

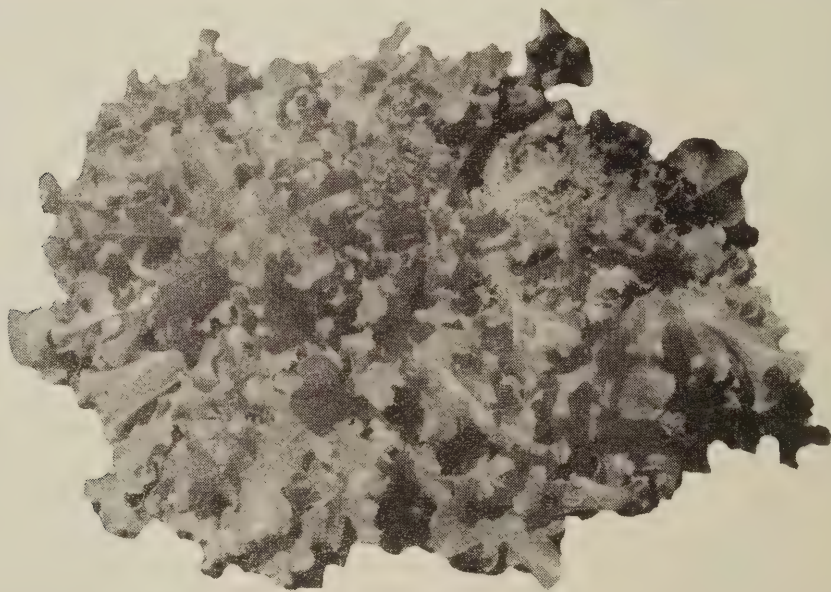
Developed to withstand considerable heat and unfavorable weather. A valuable green salad variety and a good shipper. White seed. (Picture on page 71.)

**HEADS**—Large, erect, oval. Outer leaves dark green, slightly crumpled. Heads are well folded, with lighter green interior. Crisp, mildly bitter, endive-like flavor. Slow to bolt.

**ST. LOUIS MARKET (Butterhead)****HM 68****Hubbard Market**

A good quality lettuce for home garden, local market, or forcing. White seed.

**HEADS**—Dark green, crumpled, straight edged leaves, making a compact, medium sized, globular, firm, sweet, buttery-flavored head.

**SALAD BOWL (Loose Leaved)****HM 44**

A new variety developed by Dr. Ross C. Thompson of the USDA and particularly notable for its ability to produce attractive, tender leaves even under warm, dry conditions, and to stand handling better than most other leaf varieties. A fine home garden variety, each plant being of the proper size to make a complete "bowl of salad." Also well adapted to prepackaging. Black seed. *All America Selections Gold Medal 1952.*

**PLANT**—Large, round, compact, and most attractive, with long, deeply-lobed, wavy leaves of medium green color.



**74      HMS****(Butterhead) WHITE BOSTON**

**Unrivalled  
Cabbage  
Butter**

A butterhead variety similar to Big Boston except lighter in color and does not have the reddish-brown tinge on the margins of the leaves. Important in Europe, and a popular variety with Florida shippers. White seed.

**HEADS**—Medium sized, light green, firm, compact. Crisp and tender, of fine table quality, with creamy yellow interior. Outer leaves light green, smooth, glossy, and smooth edged.

**66      HM****(Cos) WHITE PARIS COS**

**Trianon**

A widely grown Romaine lettuce, excellent for shipping, home garden, and forcing. The quality and flavor of this distinct lettuce are similar to the mild bitter-sweet of endive. Heads well under warm conditions. Slow bolting. White seed.

**HEADS**—Medium large, erect, cylindrical (oval), medium light green, firm, with pale greenish-white interior. Very crisp and tender.

**Moutarde  
Senf**

**MUSTARD**

**Mostarda  
Mostaza**

*Brassica juncea*

**45      HMC****CHINESE BROADLEAF**

**Elephant Ear  
Black  
Brown**

A commonly grown smooth leaved variety. Hardy and vigorous, producing large, broad, oblong, serrated, dark green leaves with a narrow, rounded midrib. This variety does not shoot seed stalks quickly. Seed reddish-brown.

**45      HMC****FLORIDA BROADLEAF**

A large, rapid growing type. Bright, medium green, thick, broad oval, smooth, large, slightly serrated leaves with a distinct, flattened, wide, whitish midrib. Extensively grown because of its good eating quality and slowness to bolt. Seeds reddish-brown.

**FORDHOOK FANCY**  
**Ostrich Plume**
**HMC 50**

A very finely curled plume-like mustard. Good quality, and slow bolting. A vigorous, upright plant, with rich, bright green, deeply fringed leaves. Seed reddish-brown.

**SOUTHERN GIANT CURLED LONG STANDING**
**HMSC 45**

Probably the leading mustard variety. It sets a high standard in quality and attractiveness. Plants are large and upright. Leaves large, long, oval, crumpled, curled, and fringed on the margins. Bright medium green color. Seeds reddish-brown. *All America Selections Gold Medal 1935.*

**TENDERGREEN**  
**Mustard Spinach**  
**Komatsuma**  
*Brassica perviridis*
**HMSC 35**

An introduction of Oriental origin, liked for its resistance to hot dry weather, and for its delicious flavor resembling blended spinach and mustard. Leaves rich, medium green, large, oblong, smooth with slender, whitish center ribs. Does not bolt quickly.

**YELLOW or WHITE LONDON**  
*Brassica alba*
**HC 50**

An early sort grown principally for its light-colored seeds, which are used in the preparation of table mustard. Plant rather dark green, with smooth, deeply cut leaves. Not used for greens, as it bolts very early.



Gombo  
Okra**OKRA or GUMBO**Okra  
Kimbombo*Hibiscus esculentus***55 HMC****CLEMSON SPINELESS**

Developed by the South Carolina Experiment Station. A fine canning, market and garden variety most impressive for its uniformity of plant and practically spineless pods. *All American Selections Silver Medal 1939.* (Picture below.)

**PLANT**—4 to 4½ feet tall, moderate foliage. Very prolific.

**PODS**—Develop to 9 inches long by 1½ inches in diameter, but should be harvested much smaller. Straight, ridged, spineless, and tapered near the tip. Rich green and of good quality. A little thicker than Perkins Dwarf Green Long Pod.

**55 HCF****EMERALD**

A very attractive, new, dark green variety of the “velvet” type especially desirable for canning or freezing, developed by Dr. George B. Reynard of Campbell Soup Company. Very productive, and pods stay tender even at large size. (Picture below.)

**PLANT**—2½ to 3 feet tall, sturdy, well branched, with medium dark green foliage.

**PODS**—8 to 9 inches long by about ¾ inch diameter. Round, spineless, smooth. Appealing dark emerald green color.



Okra (left to right) : Perkins Dwarf Green Long Pod, Clemson Spineless, Emerald, and White Velvet.

**LOUISIANA GREEN VELVET****HM 60**

A development of Dr. J. C. Miller of Louisiana State University. A very prolific and hardy sort similar to the Louisiana White Velvet but darker green in pod color. Pods mature slowly. *All America Selections Honorable Mention 1941.*

**PLANT**—5 feet tall, uniform, sturdy, a very vigorous grower.

**PODS**—8 inches long, slender, straight, smooth, round. Color medium light green. Retains color when processed.

**PERKINS DWARF GREEN LONG POD****HMC 52**

As the name implies, this variety combines dwarf growing habit with the long pod characteristic. Pods are similar to Clemson Spineless but more slender, and not spineless. (Picture on page 75.)

**PLANT**—2½ to 3 feet tall, sturdy, well branched.

**PODS**—7 to 8 inches long by about 1 inch thick. Tapered at the tip, dark green, ridged.

**PERKINS SPINELESS****HMC 52**

A development by Dr. George B. Reynard of Campbell Soup Company. Similar in all respects to Perkins Dwarf Green Long Pod except pods are semi-spineless.

**WHITE VELVET****H 60**

An old variety still used fairly extensively, but decidedly inferior to the new strains of the "velvet" type. (Picture on Page 75.)

**PLANT**—About 5 feet tall.

**PODS**—6 to 7 inches long, slender, entirely white with a faint greenish cast. Round, smooth, and spineless.

Oignon  
Zwiebel**ONION**Cipolla  
Cebolla*Allium cepa*

Onions fall into two classes: *Long-day varieties* which bulb well in Northern summer, and *Short-day varieties* which bulb well in the short days of Southern and tropical winter but do not do well in the North.

**BERMUDA YELLOW****HMS 92**

An old standby, mild and sweet, used for early market. Short-day.

**BULBS**—Medium size, flat, with white, juicy, mild-flavored flesh and light tan skin.

**BRIGHAM YELLOW GLOBE****MS 115****Southport Yellow Globe**

A development out of Southport Yellow Globe, known for its fine keeping qualities. An excellent shipping and storage onion. Long-day.

**BULBS**—Medium size, globe shape, with rounded base. Flesh creamy white, solid, fine grained. Thicker, darker yellow skin than Southport and slower to sprout in storage.

**CRYSTAL WAX****HS 92**

A very early, mild flavored, clear white onion of the Bermuda group. Used particularly in the South for early shipping to Northern markets. Not suitable for long storage. Short-day.

**BULBS**—Medium size, flat. Flesh white, coarse textured, juicy, mild and sweet. Skin waxy, pure white.



**112      HM****DANVER'S YELLOW GLOBE**

An old variety still used to some extent as a storage onion. Long-day.

**BULBS**—Medium size, round, with small neck. Flesh white, with yellowish tint. Solid, crisp, fine texture, fairly mild flavor. Skin thick, yellow.

**95      M****EARLY YELLOW GLOBE**

A variety which has the much desired combination of earliness, good color and shape, and good keeping qualities. Long-day.

**BULBS**—Medium large, globular to slightly elongated, with a deep golden color. Solid, crisp, fine texture, medium pungent. Light, creamy flesh.

**120      MDr****EBENEZER  
Japanese**

Excellent for sets because of its splendid over-winter keeping qualities. Used for dehydrating because of the strong flavor. Long-day.

**BULBS**—Thick, flat, with small necks. Flesh very firm, creamy white, fine texture. Skin deep yellow.

**92      HMS****EXCEL YELLOW BERMUDA NO. 986**

A very mild,, sweet variety developed from regular Yellow Bermuda by the USDA and California and Texas Experiment Stations. May be grown from plants, but satisfactory in the South for growing large onions direct from seed. Not suitable for long storage. Short-day.

**BULBS**—Medium size, flat, with juicy, mild, white flesh of course texture. Skin thin, straw colored.

**150      HMS****RED CREOLE**

An onion of the Red Bermuda type selected at Louisiana State University from native material. Grows to large size. Resistant to thrips, late, excellent keeper. Ours is the C-5 strain. Short-day.

**BULBS**—Large, oblate, with red skin. Flesh solid, fine grained, pinkish color, very pungent.

**110      HM****RED WETHERSFIELD**

A good red-skinned variety for the production of sets or of large mature bulbs for long storage. Long-day.

**BULBS**—Large, flattened, and uniform in shape. Small neck that matures down very nicely. Flesh solid, fine grained, white flushed with pink. Strong flavor. Skin purplish red.

**115      M****SOUTHPORT WHITE GLOBE**

A uniform, high quality, prolific, large white onion. Keeps well for a reasonable length of time. Long-day.

**BULBS**—Medium large, perfect globe shape. Flesh waxy white, fine grained, solid, with mild flavor. Skin thin, pure white.

**TEXAS EARLY GRANO****MS 85**

Developed by the Texas Agricultural Experiment Station for earliness and more uniform maturity than Early Grano. Earliest, newest, and most promising of the Babosa or Grano strains. A mild flavored, early market onion. When properly matured, ships and holds a little better than the Bermudas. Short-day.

**BULBS**—Uniform in shape, deep globe to top-shaped, light yellow skin, pure white flesh, sweet and mild flavor. Resistant to splitting and bolting.

**WHITE LISBON BUNCHING****HM 95***Allium fistulosum*

A white non-bulbing variety generally used for early bunching onions. Swells only slightly at the base. Very uniform and attractive. Increasing in popularity rapidly with market growers.

**WHITE PORTUGAL****HMCDr 100***Silverskin*

The all purpose white onion. Excellent for production of sets, pickling, boiling, or green bunching. Early in maturity, hardy, and reliable. Long-day.

**BULBS**—Medium size, thick flat in shape. Flesh firm, white, fine grained, mild flavored. Skin silvery white.

**WHITE SWEET SPANISH (JUMBO)****MS 112**

Fulfills demand of growers and shippers for a white Sweet Spanish onion that grows fine, large bulbs, stores over a short period, and yields with regular Yellow Sweet Spanish. Long-day.

**BULBS**—Large, very uniform globe shape, attractive pure white. Flesh white, fine grained, and of mild flavor.



112 S

**YELLOW SWEET SPANISH (UTAH)**  
**Prizetaker**

An improvement over the old Riverside strain. Widely used in commercial Sweet Spanish producing areas. Fairly good keeper. Long-day.

**BULBS**—Large globe shape, with dark yellow or brownish yellow skin. Small neck. Flesh white, fine grained, and mild flavored.

112 HMS

**KEYSTONE YELLOW SWEET SPANISH NO. 6**


Selected and propagated at high elevation for over 18 years at our Twin Falls, Idaho growing station from material originally developed by Professor A. M. Binkley of the Colorado Experiment Station. Unquestionably the finest Sweet Spanish onion for growers and shippers. Produces tremendous tonnage of U.S. No. 1 per acre and stores over entire winter with remarkably low shrinkage. A vigorous grower; somewhat tolerant to thrip damage. Long-day.

**BULBS**—Large, perfect globe shape; small neck dries down nicely; heavy, protective, deep yellowish-brown skin. Flesh white, fine grained. Mild flavor.

**HYBRID**

105 MS

**ELITE**

A cross between Early Yellow Globe and Brigham Yellow Globe inbreds, this is a long-day storage onion that has consistently outyielded both parents in areas where these types are adapted. Long-day.

**BULBS**—High globe shape, medium large, exceptionally uniform, with fairly firm flesh of medium pungency. Scales are bright yellowish-brown, medium thick, and exhibit fair retention.

**GRANEX****HMS 110**

An F<sub>1</sub> hybrid developed by the Texas Agricultural Experiment Station and the USDA. The parents are lines of Excel Yellow Bermuda No. 986 and Texas Early Grano. Drouth and heat resistant, and yields better than either parent. Resistant to pink root. Short-day.

**BULBS**—Large, round, and flat. Thin, light yellow skin. Very mild flavor. Poor keeper.

Persil  
Petersilie

**PARSLEY**

Prezzemolo  
Perejil

*Petroselinum hortense***HAMBURG (Edible Root)****90***P. hortense* var. *radicosum*

This parsley forms a thick parsnip-like root which is cooked as a vegetable and used for flavoring in soups. If desired, these roots may be stored for winter use, the same as other root crops. Leaves are flat and deeply cut, resembling the Plain variety in this respect.

**MOSS CURLED****70**

**Double Curled**  
**Triple Curled**

Unsurpassed for decorative garnishing purposes. This variety produces a compact growth of very rich, dark green leaves, which are extremely curled, frilled, and finely cut, giving a moss-like appearance.

**PLAIN****75**

Desirable for its aromatic and flavoring qualities in soups, stews, vegetable dishes and salads. The plant is a heavy yielder of smooth, dark green, deeply cut but unfrilled leaves.

Panais  
Pastinake

**PARSNIP**

Pastinaca  
Chirivia

*Pastinaca sativa***HOLLOW CROWN****HMS 125**

One of the best and most popular varieties. Hardy, a vigorous grower, and highly dependable.

**ROOTS**—About 12 inches long, 3 inches in diameter at the shoulder, tapered to a point, smooth, hollow crowned, white. Flesh fine textured and tender.



Petits Pois  
Erbsen**PEAS**Piselli  
Guisantes*Pisum sativum*

An interesting aspect of pea seed production is the fight against "rabbit ears." These are rogues, or off-types, named for the shape of their leaves, which actually resemble rabbit ears. They generally have sparse foliage and small, tight pods. Usually the peas are tough, and often they are inedible. Rabbit ears are always present in certain varieties (such as Hundredfold, Laxton's Superb, and Thomas Laxton), and if uncontrolled, they will literally run wild, multiplying rapidly and ruining the stock in a few generations.

The only weapons effective against these pests are purelining and rogueing.

Purelining means making single plant selections, followed by reselection and increase under close observation. One might think the controlled increase of seed from a single, ideal plant would eliminate these rogues. But certain varieties seem to have in their genetic makeup a tendency to break down—to "throw" rabbit ears—more markedly than others.

Hence purelining must be supplemented by rogueing—removing off-types from the commercial seed production fields. This is done by trained crews under the supervision of Cornell field men. Roguing is no fancy frill. It is absolutely essential in the production of good seed. And it accounts for a significant part of the cost, averaging perhaps 5% of the wholesale price of the seed.

Traces of rabbit ears and other types of rogues are found even in the best commercial pea seed; but by continuously bringing on new purelines and by rogueing as much and as often as needed, Cornell's plant breeders and production supervisors keep the level of these off-types to just a trace.

### SPECIAL TERMS RELATING TO PEAS

Since peas have become one of the nation's most important canned and frozen vegetables, we include in these descriptions some data important to processors. Terms such as "heat units" and "sieve sizes" are a part of the everyday language of pea packers, and these characteristics are vital in the evaluation of a pea variety. They are also of interest to the student or home gardener who is interested in the detailed characteristics of a variety. Therefore, brief explanations of these terms follow:

**HEAT UNITS** The prime maturity stage in peas comes and goes rather quickly, especially in areas where the peas are likely to be maturing in warm weather. Accordingly, it is important for pea processors to be able to forecast rather accurately the date on which this prime maturity will be reached. Heat units are one tool used for such prediction. They may be expressed either in terms of "degree days" or "degree hours," and the degree day figure is the one most commonly used. The degree day figures included in these descriptions were obtained from replicated test plots at our Twin Falls, Idaho breeding farm. They very likely will not be accurate for the same variety when grown under other conditions, on different soils, or in other areas. They do offer a basis, however, for comparing one variety with another; and they may be used as they stand to give the processor an indication of when he should start making careful and frequent checks of the fields, for maturity.

**SIEVE SIZES** Many processors pass the peas coming in from the fields and the viners over sieves of varying sizes, and pack the various diameters separately, since fancy grade peas of number two sieve size normally sell for a higher price than fancy peas of number three size, and so on. The sieve diameters corresponding to the different sizes are as follows: sieve size number one equals 18/64"; two, 20/64"; three, 22/64"; four, 24/64"; five, 26/64"; six, 28/64".

**TENDEROMETER** This is a device for measuring hardness of peas. A reading of 100 or less corresponds to "fancy."

**STANDARD, EXTRA STANDARD, FANCY** These terms refer to hardness, mainly a matter of maturity.

\* Asterisks indicate smooth seeded varieties.

**GARDEN ALASKA (Wilt Resistant) \*****HC 54**

A refined strain of regular Alaska, selected for small berry size and thin skin. Probably the most widely grown of all peas because of its earliness and resistance to fusarium wilt. Known to everyone either as canned "Early June" peas or as a home garden favorite. 1,262 degree days to 100 tenderometer reading.

**VINE**—28 inches tall, slender, light green, uniform in growth. 1st bloom on 8th or 9th node.

**PODS**—2¾ inches long, single, smooth, blunt, light green, straight, round, 5 to 7 peas.

**PEAS**—Small, round, medium green, uniform. Dry seed bluish-gray green, and smooth. 2,300 per pound.

**ALASKA PETITE (Wilt Resistant) \*****HC 54**

A special strain of Alaska selected for extra small berries. At 100 tenderometer reading, about 50 % of the peas are in sieve sizes 1 and 2, about 10 % more than for regular Alaska. Distinct from other small-sieve Alaskas in three major respects: (1) it is a true Alaska in color, vine, pod and seed type; (2) peas will increase in size to the normal Alaska range before they become hard; (3) it holds at canning stage fully as long as regular Alaska. 1,231 degree days to 100 tenderometer reading.

**VINE**—28 inches tall, slender, light green, uniform in growth. 1st bloom on 8th or 9th node.

**PODS**—2¾ inches long, single, smooth, blunt, light green, straight, round, 5 to 7 peas.

**PEAS**—Small, round, medium green, uniform. Dry seed bluish-gray green, and smooth. 2,300 per pound.

**ALDERMAN (Wilt Resistant)****HMF 75****Dark Telephone Telephone**

Heavy production, very good quality, attractive pods, and wilt resistance make this a fine variety for home or market garden, as well as for quick freezing.

**VINE**—4½ to 5 feet tall, dark green, course, hardy, prolific. 1st bloom on 15th or 16th node.

**PODS**—4½ to 5½ inches long, single, broad, plump, well-filled, dark green, pointed, straight, 8 to 10 peas.

**PEAS**—Large, dark green, tender, sweet, excellent flavor. Dry seed squarish to flattened, wrinkled, light green in color. 1,425 per pound.

**AMEER\*****HM 58****Claudit Mammoth Pod Alaska**

A fairly large-podded Alaska type. Earliness and cold tolerance make it suitable for home and market gardens.

**VINE**—30 to 36 inches tall, uniform in height, light green. 1st bloom on 10th or 11th node.

**PODS**—3 to 3¼ inches long, single, medium green, blunt, somewhat curved, 7 to 8 peas.

**PEAS**—Small, round, light green, medium quality. Dry seed bluish-green, round and smooth. 2,000 per pound.



**63      H****AMERICAN WONDER**

**Nott's Excelsior  
Early Dwarf**

Popular for home garden. An early sort with fine flavor. Our strain is uniform, productive, and has rather large pods.

VINE—16 inches tall, sturdy, dark green. 1st bloom on 9th or 10th node.

PODS—3 inches long, sometimes paired, blunt, medium light green, straight, 6 to 7 peas.

PEAS—Small, square shaped, sweet and tender. Dry seed green, wrinkled. 2,160 per pound.

**76      HM****(Wilt Resistant) BLISS EVERBEARING**

**Everbearing**

Dependable, hardy, grown principally in home and market gardens. Wilt resistant.

VINE—2½ feet tall, stout, vigorous, dark green, bears over long period. 1st bloom on 16th node.

PODS—3 inches long, paired, medium green, almost blunt, straight, well filled, 5 to 6 peas.

PEAS—Large, sweet, of good quality. Dry seed large, flattened, wrinkled, green in color. 2,080 per pound.

**70      HM****\*CREOLE**

Particularly valuable for home garden planting in the South. Also recommended as a green cover crop, and for planting in fall or very early spring in cotton or corn stubble which will support the vines until the peas are harvested, when all may be plowed under as green manure. Shows resistance to mildew.

VINE—4½ to 5 feet tall, very vigorous, prolific, hardy, medium light green. 1st bloom on 17th node.

PODS—2¾ to 3 inches long, single and paired, blunt, well filled, medium green.

PEAS—Round, cream to light green color and smooth, dimpled. 2,000 per pound.

**66      F****(Wilt Resistant) DARK GREEN PERFECTION**

**Perfected Freezer**

A Perfection strain adapted to quick freezing by the dark color of the peas at processing stage. A very heavy and reliable producer. 1,724 degree days to 100 tenderometer reading.

VINE—30 inches tall, dark green, sturdy. Concentrated pod set. 1st bloom on 16th node.

PODS—3½ inches long, paired, dark green, blunt, plump, straight, well filled with 7 to 9 peas of good quality.

PEAS—Medium small, slightly squared, dark green. Dry seed green, wrinkled. 2,000 per pound.

**74      HM****(Wilt Resistant) DWARF ALDERMAN**

**Dwarf Telephone**

A semi-tall vined pea with large, dark pods.

VINE—28 inches tall, sturdy, branching. Dark green and prolific. 1st bloom on 16th node.

PODS—5 inches long, broad, dark green, slightly curved and pointed, usually 9 peas.

PEAS—Large, irregular round, bright green, sweet and tender. Seed wrinkled, large and green. 1,440 per pound.

**DWARF GRAY SUGAR (Edible Pod) (Wilt Resistant) \*****H 66**

A home garden type that is used for its edible pods, which can be taken young and cooked like snapbeans, or used as garnish in salads. Also widely used in cooked Chinese food.

**VINE**—24 to 30 inches tall, hardy, prolific, slender. Purple blossoms. 1st bloom on 14th node.

**PODS**—2½ to 3 inches long, usually double, light green, curved, almost blunt, fairly plump and fleshy. Somewhat stringy and fibrous unless harvested when very young.

**PEAS**—This variety is not grown for the peas. Dry seed is small, smooth, round, and mottled reddish-gray in color. 2,160 per pound.

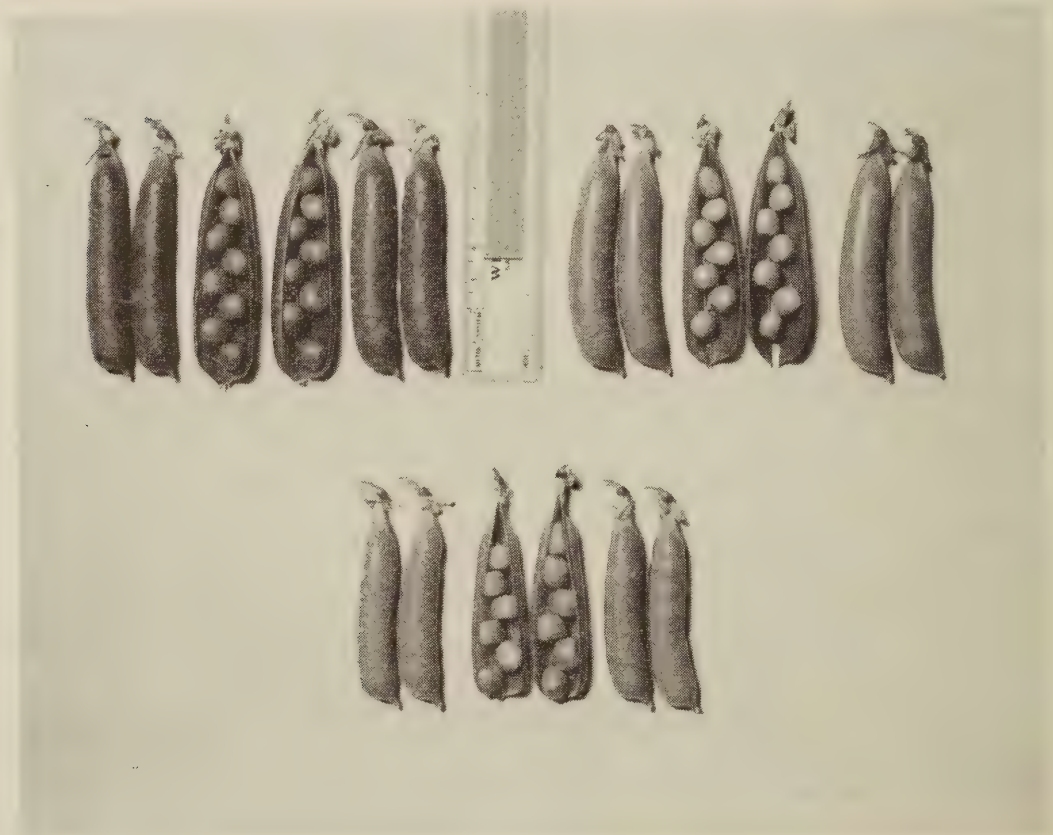
**EARLY PERFECTION (Wilt Resistant)****C 65**

This variety and others in its class constitute the most important group of sweet peas for processing. 1,631 degree days to 100 tenderometer reading. (Picture below.)

**VINE**—30 inches tall, medium green, vigorous, uniform, very productive. 1st bloom on 14th node.

**PODS**—3¼ inches long, borne in pairs, blunt, plump, and loose without being puffy, straight, medium green, 7 to 8 peas.

**PEAS**—Medium size, slightly flattened, medium green, good quality. Dry seed bright green, wrinkled. 2,000 per pound.



Peas: Wando (upper left), Perfection (upper right), and Early Perfection (lower center).



**72 HF****EMERALD**

A new introduction from Dr. A. P. Lorz of the Florida Agricultural Experiment Station, Gainesville, Florida. Very late to mature, but the berries are extremely dark green and unusually sweet and tender.

VINE—30 inches tall, very dark green and vigorous. 1st bloom on 15th node.

PODS—3½ inches long, borne singly, dark green, slightly pointed, straight, 7 to 9 peas.

PEAS—Medium sized, flattened square, extremely dark green, and very sweet and tender. Dry seed green, wrinkled. 1,800 per pound.

**54 HM**

**\*FIRST AND BEST**  
**Pedigree Extra Early**  
**John L.**

A very early white seeded variety.

VINE—30 inches tall, vigorous, hardy, medium green, slender. 1st bloom on 8th or 9th node.

PODS—2¾ inches long, borne singly, light green, blunt, round, 5 to 7 peas.

PEAS—Small, round, light green, quality only fair. Dry seed round, white to whitish green, and smooth. 2,080 per pound.

**73 HF**

**GIANT STRIDE**  
**Icer**  
**Stratagem Improved**  
**Asgrow 40**  
**Wyoming Wonder**

An extra large podded variety of fine quality, still used to some extent for freezing and in the home garden.

VINE—24 to 28 inches tall, dark green, very productive. 1st bloom on 15th node.

PODS—5 to 5½ inches long, borne in pairs and singly, slightly curved, pointed, broad, dark green, 8 to 10 peas.

PEAS—Large, irregular round, tender. Dry seed large, wrinkled, green. 1,400 per pound.

**58 F****(Wilt Resistant) GLACIER**

An early strain of Thomas Laxton type, but much less vigorous. 1,410 degree days to 100 tenderometer reading.

VINE—30 to 32 inches tall, rather light green. 1st bloom on 9th node.

PODS—3¼ to 3½ inches long, medium dark green, square ended, similar to Thomas Laxton, 7 to 8 peas.

PEAS—Large, flattened round shape, dark green, sweet and tender. Dry seed wrinkled, cream and green color. 1,600 per pound.

**64 H**

**GRADUS IMPROVED**  
**Frostie**

Formerly an important freezing variety but now used mainly in the home garden.

VINE—36 inches tall, vigorous, uniform. Heavy foliage of light green color. 1st bloom on 10th or 11th node.

PODS—4 inches long, medium green, borne singly. Broad, pointed, 8 peas.

PEAS—Large, oblong, quite sweet. Dry seed large, oblong, wrinkled, cream and green color. 1,600 per pound.

**HUNDREDFOLD**

HM 62

Laxtonian  
Blue Bantam

A large podded variety of very fine quality. Highly recommended for the home garden.

VINE—18 to 20 inches tall, uniform, dark green, very productive. 1st bloom on 10th node.

PODS—4¼ to 4½ inches long, borne singly, broad, curved, pointed, dark green, 8 peas.

PEAS—Large, slightly flattened, sweet, excellent flavor and texture. Dry seed large, wrinkled, cream and green in color. 1,520 per pound.

**LAXTON'S PROGRESS**

HM 62

Progress No. 9



A fine large podded variety of Laxtonian type. Matures quite uniformly. Excellent early home garden variety.

VINE—16 to 18 inches tall, dark green, prolific. 1st bloom on 9th or 10th node.

PODS—4½ to 4¾ inches long, borne singly, fully ¾ inch broad, dark green, curved and pointed, 7 to 9 peas.

PEAS—Large, dark green, oval, very tender and sweet. Dry seed large, elongated, flattened, wrinkled, green and yellow. 1,400 per pound.

**LAXTON'S SUPERB**

HM 60

Early Bird  
Improved Laxtonian

The earliest of the large podded dwarf peas, fine for home and market garden.

VINE—18 to 20 inches tall, light green, very hardy and robust. A heavy yielder. 1st bloom on 10th node.

PODS—4 to 4¼ inches long, occasionally double, medium green, curved and pointed, 8 to 9 peas.

PEAS—Dark green, round, tender and sweet. Dry seed dimpled, belonging to the semi-wrinkled class, dark green in color. 1,440 per pound.



## 67 C

**(Wilt Resistant) LINCOLN**

A rather popular variety in England, used to some extent for canning in the United States.

VINE—28 inches tall, dark green, fairly heavy. 1st bloom on 13th node.

PODS—3 ¼ inches long, single and double, fairly broad, curved and pointed, dark green, 8 to 9 peas.

PEAS—Round, medium green, sweet and tender. Dry seed wrinkled, medium dark green. 1,500 per pound.

## 62 HM

**LITTLE MARVEL**

A very popular home garden variety, with small, attractive pods and good quality.

VINE—18 inches tall, sturdy, dark green, very productive. 1st bloom on 11th node.

PODS—3 inches long, occasionally double, blunt, dark green, plump, round, exceptionally well filled, 7 to 8 peas.

PEAS—Large, medium green, tender and sweet. Dry seed distinctly squarish, wrinkled, and green. 1,680 per pound.

## 54 H

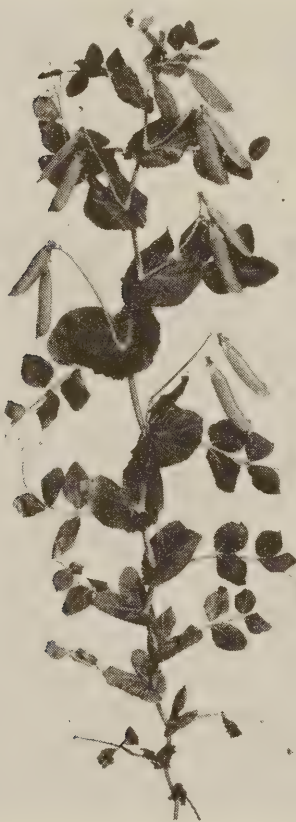
**\*METEOR**  
**Dwarf Tom Thumb**  
**Radio**

An extra early dwarf variety with medium dark green peas.

VINE—8 to 12 inches tall, dark green, vigorous though small. 1st bloom on 8th to 9th node.

PODS—3 to 3 ½ inches long, borne singly, dark green, 7 to 8 peas.

PEAS—Medium large, medium dark green, good quality. Dry seed dimpled and smooth, medium dark green, round. 1,600 per pound.

**NEW ERA (Fusarium and Near-Wilt Resistant)****C 66**

A fine new variety of the Early Perfection type, developed by Dr. D. J. Hagedorn of the University of Wisconsin. Extremely vigorous. Canned peas are of decidedly high quality. 1,789 degree days to 100 tenderometer reading.

**VINE**—30 inches tall, medium dark green, very sturdy and productive. 1st bloom on 14th node.

**PODS**—3¼ inches long, borne in pairs, light green, plump and well filled, 7 to 8 peas.

**PEAS**—Medium size, slightly flattened squared-down shape, medium green in color, very good quality. Dry seed wrinkled, green. 2,000 per pound.

**PERFECTION (Wilt Resistant)****C 70**

A leading canning variety, noted for its productiveness and concentration of maturity. 1,821 degree days to 100 tenderometer reading. (Picture on page 84.)

**VINE**—30 inches tall, medium green, sturdy. 1st bloom on 16th node.

**PODS**—3¼ to 3½ inches long, borne in pairs, almost blunt, plump and straight, medium green, 7 to 8 peas.

**PEAS**—Medium size, slightly flattened, uniform, medium green color. Good quality. Dry seed wrinkled, medium green. 1,900 per pound.

**PREMIER****H 63****Improved Premium Gem Little Gem**

An old sort still rather widely used.

**VINE**—16 to 17 inches tall, medium dark green, sturdy. 1st bloom on 9th to 10th node.

**PODS**—3 inches long, mostly single, almost round, straight, blunt with prolonged tip, medium green color, 6 to 7 peas.

**PEAS**—Medium large, round, fairly tender and sweet. Dry seed medium size, wrinkled and green. 2,000 per pound.



**64 C****(Wilt Resistant) PRIDE**

A very vigorous pea, characterized by large berries with tough skin. 1,582 degree days to 100 tenderometer reading.

**VINE**—28 to 30 inches tall, extremely vigorous and productive. Shows some resistance to aphids. Seems able to withstand hot weather quite well. 1st bloom on 12th or 13th node.

**PODS**—3 ½ inches long, borne singly and in pairs, blunt, oval, straight, medium green, 7 to 9 peas.

**PEAS**—Large, medium green, oval, fairly sweet but tough. Dry seed wrinkled, green. 1,850 per pound.

**54 C****(Wilt Resistant) SWEET ALASKA  
No. 4683**

A variety with Alaska-type plants and pods, but with wrinkled seed and higher quality. 1,296 degree days to 100 tenderometer reading.

**VINE**—26 to 28 inches tall, very similar to Alaska. 1st bloom on 8th to 9th node.

**PODS**—2 ¾ inches long, single, straight, blunt, round, light green in color. Slightly shorter and narrower than regular Alaska.

**PEAS**—Small, round, sweeter than Alaska, medium to light green. Dry seed wrinkled, green. 2,400 per pound.



A stock seed increase plot of Laxton's Progress peas, grown in rows for close observation.

**TALL MELTING SUGAR (Edible Pod) (Wilt Resistant) \*****HM 72****Mammoth Melting Sugar**

The leading variety of the edible podded class. Considered superior because of its high quality. Should be harvested before peas begin to develop in the pods.

**VINE**—4½ feet tall, light green, very hardy. 1st bloom on 15th node.

**PODS**—4 to 4½ inches long, born singly, brittle, tender, fleshy, stringless, fiberless, and of fine quality.

**PEAS**—Not grown for the peas, which have an unpleasant flavor. Dry seed large, round, smooth, creamy white. 2,000 per pound.

**THOMAS LAXTON (Wilt Resistant)****HMF 60****Freezonian**

The variety with very highest quality for home or commercial freezing. 1,544 degree days to 100 tenderometer reading.

**VINE**—34 to 36 inches tall, medium green, vigorous. 1st bloom on 9th node.

**PODS**—3½ inches long, borne singly, straight, broad, plump, blunt, dark green, 7 to 8 peas.

**PEAS**—Almost round, dark green, very tender and sweet. Dry seed wrinkled, cream and green in color. 1,600 per pound.

**WANDO (Wilt Resistant)****HMF 66**

Developed from a cross between Laxton's Progress and a hardy Perfection-type pea by the late Dr. B. L. Wade, U.S. Regional Vegetable Breeding Laboratory at Charleston, South Carolina. Very tolerant of both heat and cold, therefore valuable for extending harvest season into warm weather. 1,783 degree days to 100 tenderometer reading. (Picture on page 84.)

**VINE**—24 to 28 inches tall, dark green, vigorous and prolific. Stiff stem with zigzag internodes. 1st bloom on 13th or 14th node.

**PODS**—3½ inches long, borne mostly singly, straight, blunt, fairly tight, dark green.

**PEAS**—Medium size, square shaped, dark green, fairly good eating quality. Dry seed wrinkled, green, medium size. 2,200 per pound.

**WHITE MARROWFAT\*****HDr 82**

A late home garden variety, sometimes used dry for making soup.

**VINE**—4½ to 5 feet tall, very hardy, light green.

**PODS**—3 to 3½ inches long, borne singly, straight and blunt, plump, light green in color, 5 to 6 peas.

**PEAS**—Large, round, marrow flavored, not very sweet or tender. Dry seed large, smooth, round, creamy white color with yellow interior. 1,360 per pound.

**WILLETT'S WONDER (Wilt Resistant)****HM 70**

A cold tolerant variety used in the South for winter planting.

**VINE**—26 inches tall, dark green, heavily branched.

**PODS**—3 inches long, borne both singly and doubly, blunt, light green, rough.

**PEAS**—Very small, round, light green. Dry seed wrinkled, cream color. 2,160 per pound.



Piment      Peperone  
Paprika      Pimento

## PEPPER

*Capsicum frutescens*

PUNGENT or "HOT"

80 CDr

ANAHEIM CHILI

Used commercially for canning and drying.

PLANT—20 to 24 inches high, upright, hardy, vigorous, and heavily productive. Fairly large leaves.

FRUIT—6 to 8 inches long, 1½ inches in diameter at the shoulder, tapering to a point. Nearly straight. Flesh thicker than average for this group, pungent. Deep green turning to rich scarlet at maturity.

65 HMC

HUNGARIAN WAX



An important pickling variety. The new Keystone strain, developed at our Keystone Valley Farm in St. Louis County, is much improved over previously existing strains of this variety. It is particularly well liked for its thicker flesh, blunt tip, and uniform, clear yellow color.

PLANT—12 to 15 inches high, hardy and very prolific, bears fruit both upright and pendant. Capable of making extremely high yields when the season is favorable.

FRUIT—4½ to 5 inches long, 1½ inches in diameter at shoulder, tapered to a blunt tip. Smooth and straight, thick fleshed, pungent. Clear yellow becoming bright red at maturity.

70 HMCDr

LONG SLIM CAYENNE  
Finger Hot

A leading variety for drying, grinding, and for sauces. Widely adapted.

PLANT—24 to 30 inches tall, erect, upright, vigorous, and very productive.

FRUIT—4½ to 5 inches long, ½ inch in diameter at the shoulder, tapered to a point. Thin, slender, and twisted. Very "hot." Color deep green changing to brilliant red.

**RED CHILI****CDr    84**

A very "hot" variety, used extensively for pepper sauces, pickling, and drying.

**PLANT**—18 inches tall, bushy, bearing upright fruits. Fine leaved. Very heavy producer.

**FRUIT**—2 to 2½ inches long, ⅜ inch in diameter at shoulder, tapered to a point. Flesh thin and pungent. Color light green turning to deep red.

**SWEET****ALLBIG****HM    60**

**Formerly Illinois F5**

A new variety developed at the University of Illinois by Professor B. L. Weaver. An early, high yielding pepper of the World Beater group.

**PLANT**—Medium size, very compact, very good vigor. Continues to produce over a long period. Heavy foliage.

**FRUIT**—4 to 5 inches long, 3 to 4 inches wide, tapering slightly. Fruit surface fairly rough. Medium thick walls. Dark green color turning crimson red when ripe.

**CALIFORNIA WONDER****HMSC    74**

Formerly the most widely used sweet variety of pepper, but losing ground in many areas because of its susceptibility to mosaic.

**PLANT**—24 to 28 inches in height, upright, vigorous, and heavily productive over a long season, though a shy bearer in some areas.

**FRUIT**—4½ inches long, 3½ to 4 inches across, blocky, 3- and 4-lobed, borne upright, sometimes becoming pendant. Flesh thick, tender, with mild, sweet flavor. Fruit very handsome, smooth. Glossy deep green changing to a brilliant crimson upon ripening.

**EARLY CALWONDER****MS    68**

An early strain of the California Wonder type.

**PLANT**—Smaller and more prolific, but similar to California Wonder; sturdy and vigorous.

**FRUIT**—4 inches long and 3½ inches in diameter, 3- and 4-lobed, uniform. Flesh wall thick, sweet and mild. Turns bright crimson at maturity.

**FLORIDA GIANT****HMS    75**

A selection of California Wonder adapted to the South and particularly well liked in Florida. A hardy, vigorous type with large, protective leaves.

**PLANT**—About 24 to 28 inches tall, heavy and sturdy.

**FRUIT**—Similar to California Wonder except slightly larger.

**ITALIANELLE****S    63**

**Sweet Italian  
Green Neapolitan**

Similar to Neapolitan in all respects except immature color is pale green instead of yellow. Turns bright red at maturity.





Robert McIntosh, Dover, Florida, with some Keystone Resistant Giant peppers from a trial planting. The  $\frac{3}{4}$  acre plot yielded 390 crates, grading 90% fancy.

#### 74 HMSC

#### (Mosaic Resistant) KEYSTONE RESISTANT GIANT

A new variety of the Florida Giant type, developed at Cornell's St. Louis breeding farm. Has received enthusiastic acclaim from both commercial growers and experiment station workers who have grown and tested it. Produces more fancy fruit than other mosaic resistant varieties, plants stand up better, and fruits stay green longer.

**PLANT**—28 inches tall, upright and vigorous. Extremely thick stems and abundant foliage.

**FRUIT**—4½ inches long, 3¾ inches across, mostly 4-lobed. Very thick, sweet flesh. Attractive dark green turning dark red when ripe.

#### 74 HMSC

#### KEYSTONE WONDER GIANT

Our elite strain, a highly improved, purelined pepper of the Florida Giant type, selected to rigid uniformity and thick flesh. Much used by gardeners, shippers and canners who require the very best. Under good conditions produces large crops of beautiful, heavy peppers. Susceptible to tobacco mosaic and therefore not recommended where this disease is a limiting factor.

**PLANT**—About 24 to 28 inches tall, upright, vigorous, clean growth with abundant foliage. Heavily productive.

**FRUIT**—4½ inches long and 3¾ inches across, mostly 4-lobed, borne upright, some becoming pendant. Flesh is sweet and very thick, making fruits solid and heavy. Deep glossy green turning deep scarlet when ripe.

#### 62 MS

#### NEAPOLITAN

A very early and prolific narrow-fruited variety grown for market and shipping.

**PLANT**—22 to 26 inches tall, bears fruit upright. Very productive. Leafy.

**FRUIT**—4 inches long by 2 inches at widest, fairly smooth. Flesh thin, mild and sweet. Yellowish medium green turning red when ripe.

**PIMIENTO****HMC    79****Perfection**

A leading canning variety. The Keystone strain has been selected for thick flesh and uniform size and shape of the fruits.

**PLANT**—30 inches tall, upright, late but productive, dark green foliage.

**FRUIT**—3 ¼ inches long and 2 ¼ inches in diameter, pendant and upright, smooth, heart-shaped. Flesh thick, unusually sweet and mild. Color rich green turning to deep scarlet.

**RUBY KING****HM    70****King of the North**

A uniform, long-shaped, early, sweet pepper for home and market.

**PLANT**—30 inches tall, upright, sturdy and vigorous, compact.

**FRUIT**—4 ½ to 5 inches long and 3 inches in diameter, 3-lobed, slightly tapered. Flesh thin and of mild, sweet flavor. Color deep green turning bright ruby red at maturity.

**SWEET BANANA****HMSC    58**

Originated at our St. Louis breeding farm, where fruits have developed as early as 50 days from setting in the field; unbelievably productive. Sweet, of banana yellow color. Long, slender shape, excellent for canning whole. Very ornamental. *All America Selections Bronze Medal 1941.* (Picture on opposite page.)

**PLANT**—20 to 24 inches tall, upright, dark green, vigorous, heavy foliage.

**FRUIT**—4 ½ to 5 ½ inches long, 1 ½ inches in diameter at the shoulder, tapering to a blunt tip. Flesh thick and sweet. Light yellow turning to bright red at maturity.

**WORLD BEATER****HM    68****Large Bell  
Bullnose**

A reliable sweet pepper for the home and market garden.

**PLANT**—24 to 30 inches tall, erect, very prolific.

**FRUIT**—4 to 4 ½ inches long and 3 to 3 ½ inches in diameter, squarish, somewhat tapering, ridged. Flesh thin, sweet, mild flavored. Color deep green becoming scarlet upon maturity.

**WORLD BEATER, BLIGHT RESISTANT****MS    70**

Developed after years of single plant selections in Florida under the warm, humid climatic conditions conducive to leaf diseases. This strain showed the greatest amount of resistance, hence the name.

**PLANT**—26 inches tall, upright, uniform, vigorous, highly productive.

**FRUIT**—4 ½ inches long and 3 ¾ inches in diameter, mostly 4-lobed, slightly tapered, ridged. Medium thick walls. Attractive rich green turning to bright red at maturity.





Our new pickling strain of Sweet Banana pepper, shorter, straighter, more blunt, and thicker fleshed than the old strain, one fruit of which is shown at upper right.

**70 MS (Mosaic Resistant) WORLD BEATER NEW JERSEY NO. 13**  
**Ruby Giant**

Introduced by the New Jersey Experiment Station as a mosaic resistant pepper of the World Beater type.

**PLANT**—26 inches tall, upright, vigorous, uniform, very productive. Good protecting foliage.

**FRUIT**—Similar to regular World Beater, but more blocky.  $4\frac{1}{2}$  inches long and 4 inches wide at the base, somewhat rough, well shaped. Sweet, medium thick flesh wall. Color green turning bright red at maturity.

**74 MS (Mosaic Resistant) YOLO WONDER**

A mosaic resistant California Wonder strain developed by Dr. D. R. Porter of the Campbell Soup Company at Davis, California. In the few years since its introduction, this variety has become the leading commercial variety in certain areas where mosaic is a limiting factor.

**PLANT**—26 inches high, upright, very vigorous, productive.

**FRUIT**—4 inches long by 3 to  $3\frac{1}{2}$  inches in diameter, 3- and 4-lobed. Blocky, smooth. Fruit are often rather short, particularly on the first picking. Flesh thick, with mild sweet flavor. Dark green color changing to brilliant red on ripening.

Potiron  
Kürbis**PUMPKIN**Zucca  
Calabaza*Cucurbita moschata***CONNECTICUT FIELD****HMC 120****Big Tom*****C. pepo***

A standard old variety of the field group used for canning. Good for Halloween pumpkins.

**FRUIT**—Average about 12 inches deep, 14 inches in diameter, and weigh up to 20 pounds. Round and flattened on the ends, with smooth, hard, somewhat grooved surface. Orange-yellow in color.

**FLESH**—Medium thin, fair quality. Rather light to medium yellow in color.

**CUSHAW CROOKNECK GOLDEN****HMC 115**

A large type used for baking, boiling, and canning. Easily grown in corn fields. Produces a large number of fruits per vine.

**FRUIT**—20 inches long, 9 inches in diameter at blossom end, weigh 12 pounds. Neck long, slender and curved. Shell smooth and hard at maturity. Golden yellow in color.

**FLESH**—Medium thick, dry and sweet. Rich yellow.

**CUSHAW CROOKNECK GREEN STRIPED****H 115**

Widely grown for stock feed, but sometimes used by canners. Makes good pies. Like the rest of the cushaws, it is exceedingly prolific.

**FRUIT**—20 inches long, 9 inches in diameter at blossom end, weigh about 12 pounds. Neck curved, but not as much as Cushaw Crookneck Golden. Shell hard at maturity. Skin smooth and white, with mottled green stripes.

**FLESH**—Thick, solid, and fairly fine grained. Yellow.

**CUSHAW CROOKNECK WHITE****H 112****Jonathan**

Similar to Cushaw Crookneck Green Striped in type and usage, except neck is shorter. Also, this variety is a little better for storage because it is harder.

**FRUIT**—18 inches long, 8 inches in diameter at blossom end, weigh about 10 pounds. Rind hard. Skin creamy white.

**FLESH**—Thick, solid, fine grained, of fine quality. Orange in color.

**DICKINSON****HC 120**

Presently the leading variety for canning because of its heavy yield and good quality.

**FRUIT**—18 inches long, 12 inches in diameter, weigh up to 25 pounds. Mostly oval in shape. Skin smooth and light yellow.

**FLESH**—Thick, meaty, with excellent, smooth texture. Very rich orange color.



**115 HMC**
**EARLY SUGAR**  
**New England Pie**  
*C. pepo*

An excellent small-fruited pumpkin for canning and pie making. A prolific variety and a good keeper.

**FRUIT**—6 inches deep, 8 inches in diameter, weigh about 4 pounds. Round, but flattened at the ends. Slightly grooved, hard shell. Very dark orange.

**FLESH**—Fairly thick, fine textured, and sweet flavored. Orange-yellow.

**115 HC****JAPANESE PIE**

Similar in shape to the cushaw pumpkins. Popular as an early canning variety, but also grown for stock feed. Seed irregularly marked, often in the manner of Japanese characters, hence the name.

**FRUIT**—12 inches long, 8 inches in diameter at the blossom end, weigh about 12 pounds. Dark green with lighter green stripes.

**FLESH**—Fine grained, of good flavor and texture. Yellowish-orange.

**120 HMC****KENTUCKY FIELD**

The most commonly known variety and still widely grown for canning. Hardy, heavily productive, and a good keeper.

**FRUIT**—Variable in size and shape, generally deeper than wide, flattened at both ends and distinctly grooved. Weigh from 10 to 25 pounds. Shell hard, smooth, of creamy yellow color.

**FLESH**—Good texture and flavor. Yellow.

**120 H****KING OF THE MAMMOTH**

*Potiron*  
*C. maxima*

This giant-fruited variety is noted for being the largest of all pumpkins or squashes. Makes an interesting specimen for show purposes, and valuable for stock feed.

**FRUIT**—20 inches deep, 24 inches in diameter, weigh up to 100 pounds, but ordinarily weigh about 60 pounds. Flattened in shape, slightly grooved. Shell hard. Skin yellow, mottled with orange.

**FLESH**—Thick, coarse, of fair quality. Deep yellow in color.

**110 HMC****LARGE CHEESE**

Derives its name from the cheese box shape of its fruits.

**FRUIT**—7 inches deep, 15 inches in diameter, sometimes larger. Weigh 12 to 15 pounds. Very flat shape, slightly grooved. Shell hard. Skin deep yellow.

**FLESH**—Fairly thick, of fine quality and flavor. Orange-yellow.

Radis  
Rettich, Radieschen
**RADISH**
 Ravanello  
Rabanito
*Raphanus sativus***CALIFORNIA WHITE MAMMOTH****HM 55**

A fast-growing, large winter radish, desirable for its smooth, firm flesh which makes it usable in nearly all sizes.

**SHAPE**—5 to 7 inches long, 2 to 3 inches in diameter, smooth, solid, mildly pungent. Half long, cylindrical root, tapered at the end.

**COLOR**—Pure white.

**CAVALIER****MS 22****Scarlet Globe Short Top**

A short top strain good for bunching in cool, moist season; long top when slow growing.

**SHAPE**—Small, olive, with fine root ends.

**COLOR**—Scarlet.



Donald M. Murphy, Manager of our western production, inspecting a Wyoming seed field of Icicle radish.



**22 HMS****CHERRY BELLE**

A very uniform short top variety well adapted for forcing but also widely used for outdoor planting.

SHAPE—Small, globular, very uniform. Fine root ends.

COLOR—Uniform scarlet.

**50 HM****CHINESE ROSE WINTER****Scarlet China**

The most popular winter variety. A handsome and dependable radish, easy to grow, excellent for bunching or winter storage.

SHAPE—5 to 7 inches long, up to 2 inches at shoulder and becoming larger at the base, blunt, smooth, bright rose; flesh white, crisp, and mild.

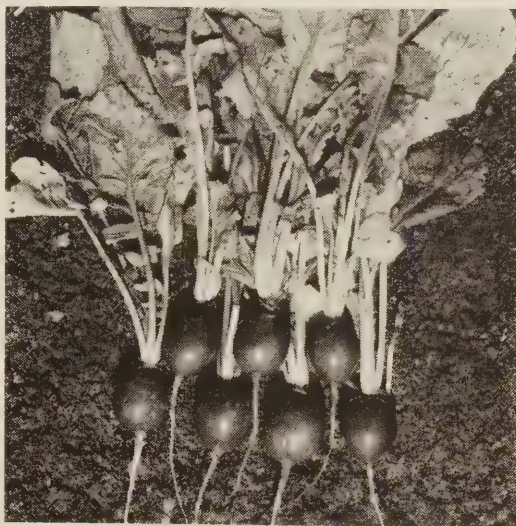
COLOR—Deep rose.

**23 HMS****COMET**

A market and shipping radish which is increasing in prominence because of its bright scarlet color which shows well through cellophane and other transparent packaging materials. Tops are long, and this variety is therefore adapted for market use only where tops are removed before shipping. Stands for a long time before becoming pithy. *All America Selections Silver Medal 1936.*

SHAPE—Small, short oval. Smooth exterior.

COLOR—Bright scarlet, very attractive.

**28 HM****CRIMSON GIANT**

A handsome variety noted for its large size and ability to hold in a crisp and tender stage over a long period without pithiness. Fine home and summer market sort.

SHAPE—Quite large, up to 1½ inches in diameter, globular.

COLOR—Attractive deep crimson.

**25 H****EARLY SCARLET TURNIP**

An old variety now used mainly by home gardeners. Quick growing, with short, strong tops.

SHAPE—Round to flattened, medium small.

COLOR—Deep scarlet.

**FRENCH BREAKFAST****HM 24**

A popular long variety for home and market garden and for forcing. Very quick growing and becomes pithy fast. Small tops.

**SHAPE**—Oblong to half-long, medium small, blunt, with slender tap root. Smooth.

**COLOR**—Rose-scarlet with white tip.

**ICICLE****HM 27****Lady Finger**

The most popular and earliest long, pure white radish. Standard in home and market gardens and may be used for forcing. Tops are small. Very tender and brittle when young, with mild flavor. (Picture on page 98.)

**SHAPE**—Oblong, about 5 to 6 inches in length and  $\frac{1}{2}$  to  $\frac{3}{4}$  inch in diameter. Somewhat irregular. Tapers to a point.

**COLOR**—All white.

**LONG BLACK SPANISH****H 55**

Popular for a winter radish as it is a good keeper. Skin is rather rough. Flesh white, crisp, solid, mildly pungent.

**SHAPE**—8 to 9 inches long,  $2\frac{1}{2}$  inches in diameter, cylindrical, somewhat tapering.

**COLOR**—Black.

**LONG BRIGHTEST SCARLET****HM 26****Cardinal**

A fine long, red, market and home garden sort. Very uniform in shape. Flesh is crisp and tender.

**SHAPE**— $4\frac{1}{2}$  to 5 inches long,  $\frac{3}{4}$  inch in diameter, straight and slender, smooth, tapered.

**COLOR**—Bright scarlet. White tap root.

**ROUND BLACK SPANISH****H 55**

An excellent winter radish with large, round, solid root. Frequently sliced and served with beer. May be stored in pits or root cellars for winter use. Flavor is mildly pungent; flesh is solid and crisp.

**SHAPE**—Globular to oblate, up to 4 inches in diameter.

**COLOR**—Black.

**ROUND WHITE****HM 30****White Box**

A medium early, medium short top variety used mainly in home gardens. The earliest of the white varieties; stays firm longer than most of the red ones. Flavor is unusually mild and sweet.

**SHAPE**—Slightly flattened to round. Medium large,  $1\frac{1}{2}$  inches in diameter. Smooth. Fine tap root.

**COLOR**—Snow-white throughout.



## 22 HMS

## SCARLET GLOBE, VICK'S MEDIUM TOP

An important strain with refined medium length top which is most desirable, especially for cool season growing. Bunches very well for packing. Flesh is crisp and of fine quality.

**SHAPE**—Olive shaped, medium small, very uniform, Smooth, with fine tap roots.

**COLOR**—Bright scarlet.



## 25 HM

## SPARKLER

## Early Scarlet Turnip White Tip

A popular variety in home and market gardens. Selected from the original Scarlet Turnip White Tip, the sparkler strain has a larger white tip comprising about  $\frac{1}{3}$  the root surface. Tops are small, but heavier under warm growing conditions. This Sparkler strain supercedes the Scarlet Turnip White Tip.

**SHAPE**—Round to oblate, medium size, smooth, small tap root.

**COLOR**—Upper portion deep scarlet; lower  $\frac{1}{3}$  distinctly defined, clear white. Flesh white.

## 40 HM

## WHITE STRASBOURG

## St. Louis White Summer

An excellent, well-known summer radish so adapted to growing in hot weather that it retains its mild, pungent flavor and crisp qualities over a long period.

**SHAPE**—5 inches long; broad shoulder which tapers away; smooth.

**COLOR**—Entirely white.

Rhubarbe  
Rhabarber

## RHUBARB

Rabarbaro  
Ruibarbo

*Rheum rhaponticum*

In preparing rhubarb for cooking be sure to remove all parts of the leaf blade from the stem, as the leaves contain harmful quantities of oxalic acid and other injurious substances not found in the stems.

## HM

## VICTORIA

The standard main crop variety. Of exceptionally fine type, producing a great many long, thick, tender stalks. Color is crimson shading to green, the red color being accentuated by cool growing weather. The flavor is pleasant and tart. Some variation among plants.

Chou-navet  
Kohlrüben**RUTABAGA or SWEDISH TURNIP**Cavolo Rapa  
Colinabo*Brassica napobrassica***AMERICAN PURPLE TOP****HMS 90**

An excellent variety for home or market garden, shipping, or for storage. A heavy producer and a good keeper. Relatively early.

**ROOT** —Large, globular, with small crown. Skin yellow all over except for purple top. Flesh tender, crisp, fine textured, sweet, and light yellow in color.

Salsifi  
Skorzoner (Weiss)**SALSIFY**Scorzobianco  
Salsifi bianco*Tragopogon porrifolius***MAMMOTH SANDWICH ISLAND****HMS 150**

Sometimes called "vegetable oyster." Slow growing, but produces large, uniform, smooth, high quality, creamy white roots. The standard variety for home and market gardeners and shippers. A good winter keeper.

Epinard  
Spinat**SPINACH**Spinacio  
Espinaca*Spinacia oleracea***AMERICA****HMSCF 50**

A very attractive new introduction of the Bloomsdale Long Standing type. Very slow growing, but stands hot weather well and resists bolting. Recommended only for warm weather production. Round seed. *All America Selections Silver Medal 1951.*

**PLANTS**—Medium tall, full but rather spreading.

**LEAVES**—Thick, much crumpled and savoyed.

**BLOOMSDALE DARK GREEN****HMSCF 40****Bloomsdale Savoy Reselected**

The leading all-round variety extensively used for shipping, local market and processing. An improved successor to older Bloomsdale strains. Has fine deep green color and is attractively curled. Round seed. *All America Selections Bronze Medal 1937.*

**PLANTS**—Compact, upright, very hardy, vigorous. Leaves stand up fairly well on short petioles.

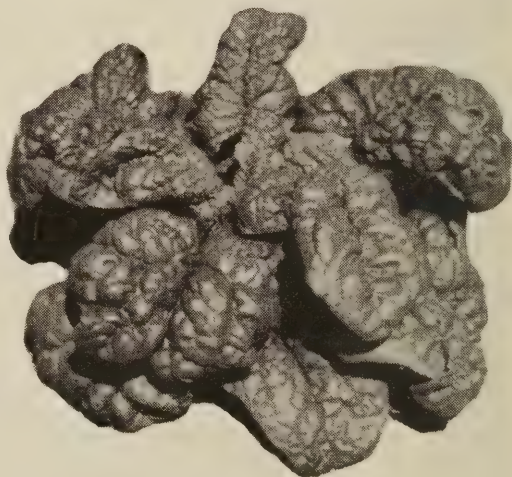
**LEAVES**—Medium large, very thick, rounded, savoyed, crumpled, rich dark green, of excellent quality.

**BLOOMSDALE LONG STANDING****HMSCF 44**

Similar in appearance to other Bloomsdale strains, but its long standing ability makes it better for late spring or summer crop and for over-wintering. A few days later, but will stand from a week to ten days longer before forming seed stalks. Round seed.

**PLANTS**—Compact, with short petioles, rather erect; hardy, vigorous grower, very attractive.

**LEAVES**—Medium large, rounded tips, very thick, heavily savoyed and crumpled, rich deep glossy green, tender, of good quality.





## 43 MSC

## GIANT NOBEL

Outstanding variety of the giant, thick, smooth-leaved group. Early in season, coming into edible stage between Bloomsdale Savoy and Long Standing. Slow to bolt. Round seed. *All America Selections Silver Medal 1933.*

**PLANTS**—Large, spreading, hardy, rapid grower, an exceptionally heavy yielder.

**LEAVES**—Very large; of broad arrow shape with rounded tip; moderately thick, curled in early stages, smooth to slightly crumpled at maturity, more crumpled in cooler weather; rich bright green in color, crisp, tender, of excellent quality.

## 46 HM

## KING OF DENMARK

Noted for its long-standing ability and resistance to heat. Commonly holds its marketable stage without bolting a week or more longer than most other varieties of spinach. Round seed.

**PLANTS**—Large, open growth with long petioles; extremely hardy, vigorous grower.

**LEAVES**—Medium large, tapered to narrow rounded point, thick, coarsely crumpled, firm, tender, dull dark green.

## 65 H

NEW ZEALAND  
*Tetragonia expansa*

A distinct kind that is not a true spinach. It will thrive on poor soil or in hot weather conditions not suitable for ordinary spinach. Leaves or tips of branches must be plucked individually for cooking, thus permitting the plants to continue producing over a long period. Seed large, irregular, and difficult to germinate except under favorable soil conditions.

**PLANTS**—Large, hardy, profusely branching and spreading, producing fine green shoots; should be planted in 3-foot rows.

**LEAVES**—Small, broad, pointed, thick, fleshy, deep green, of fine spinach-like flavor when cooked.

## 41 MSCF

## (Blight Resistant) OLD DOMINION

An introduction by the Virginia Experiment Station, resistant to mosaic and somewhat longer standing than Virginia Savoy. Widely used to replace Bloomsdale where blight or mosaic is a factor. Round seed.

**PLANTS**—Similar to Bloomsdale, except a little flatter, more spreading in growth, and slightly smoother in appearance.

**LEAVES**—Similar to Bloomsdale, except somewhat more pointed, and slightly less savoyed.

## 45 SCF

VIKING  
Heavy Pack  
Northland

Known for its large, leathery, dark green leaves and heavy production. Very similar to Giant Nobel but slightly darker. Round seed. *All America Selections Silver Medal 1935.*

**PLANTS**—Spreading, with short petioles; hardy, vigorous.

**LEAVES**—Very large, broad with rounded tip, only slightly crumpled, crisp, tender, rich dark green, of excellent quality.

**VIRGINIA SAVOY (Blight Resistant)****MSCF 35****Bloomsdale, Blight Resistant**

Developed by the Virginia Truck Experiment Station for blight (mosaic) resistance. Valuable for fall planting when blight is most severe. The fastest growing savoy type, it matures a crop in the fall when other varieties fail. Resembles Bloomsdale, but in spring bolts to seed quickly and must be harvested when first ready. Round seed.

**PLANTS**—Fairly upright or semi-vase in form, tending to hold leaves off ground; exceptionally rapid grower.

**LEAVES**—Similar to Bloomsdale but not quite as heavily curled, nor as uniform.

**VIROFLAY****C 45**

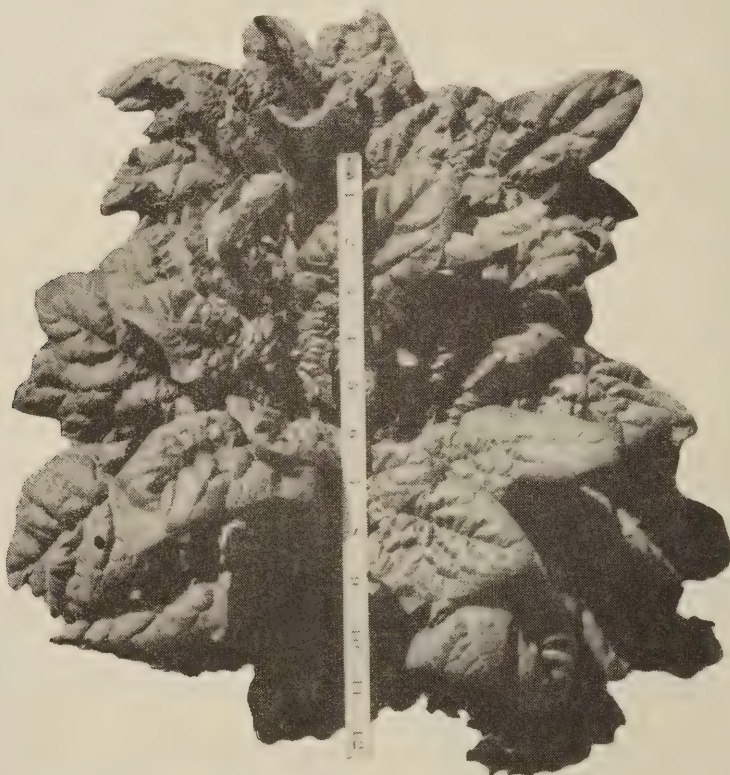
A very large, medium early, smooth-leaved spinach for canners. This variety cannot be classed with the long-standing sorts. Extensively used for the West Coast canning crop, producing a characteristically lighter green canned product. Round seed.

**PLANTS**—Very large, spreading growth; hardy, vigorous.

**LEAVES**—Very large, broad, arrow shape, rather thin, smooth, bright green, of good quality.

**HYBRID**

Work is now under way in the USDA and cooperating state experiment stations to combine desirable characters of different spinach varieties through hybridization. Much of this work is aimed at resistance to blue mold, a major problem disease in most spinach growing areas. The hybrids listed below, the first to be introduced, have shown considerable blue mold resistance as well as significant increases in yields over standard varieties.



Early Hybrid No. 7 spinach, a semi-savoy type with outstanding vigor and resistance to blue mold.



**35 HMSCF (Blue Mold and Blight Resistant) EARLY HYBRID NO. 7**

The first commercially important hybrid spinach, developed by Dr. H. A. Jones of the USDA. The seed parent for this cross is a combination of the lines 99 and 95, the pollen parent is Virginia Savoy. The variety's outstanding features are 75% resistance to blue mold, resistance to blight, its quick, vigorous growth, and heavy production averaging about 25% better than Virginia Savoy. Like the latter, it bolts quickly and is recommended only for fall planting. Round seed. (Picture on opposite page.)

**PLANTS**—Very upright, holding leaves well off the ground and thereby well adapted for harvesting with a mechanical greens cutter.

**LEAVES**—Variable in shape and texture, smooth to semi-savoy, heavy, dark green, of fine quality.

**35 HMSCF (Blight Resistant) EARLY HYBRID NO. 10**

A sister line, very similar to Early Hybrid No. 7, but perhaps not quite as resistant to blue mold. First year trials of the two indicate some differences in type (No. 10 may be more savoyed), but accurate comparisons will have to await further commercial testing.

Courge  
Kürbis

**SQUASH**

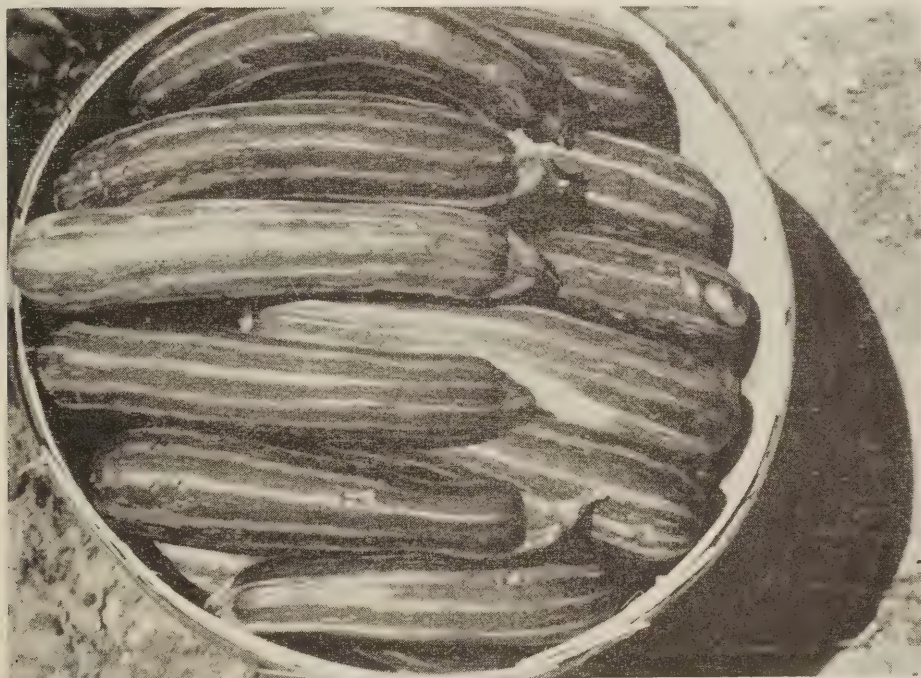
Zucca  
Calabaza

**SUMMER**

*Cucurbita pepo*

60 HMS

**COCOZELLE, LONG**



A bush summer squash. Fruit are delicious when eaten in immature stage. Our fine, uniform, long strain is a favorite with shippers.

**FRUIT**—16 inches long and 4 inches in diameter when mature, weigh about 4 pounds. Cylindrical and straight, with smooth surface. Dark green when immature, changing to alternate stripes of dark green and yellow at maturity.

**FLESH**—Greenish white, with fine flavor and texture.

**EARLY PROLIFIC STRAIGHTNECK****HMS 50**

Valuable market and shipping squash. Packs well in hampers for shipment. For best eating and to compete with the popular Early Summer Crookneck on the market, must also be harvested very young, when 4 to 6 inches long. A good producer. Bush habit. *All America Selections Silver Medal 1938.*

**FRUIT**—12 inches long and 3½ inches in diameter when mature, smaller toward stem end. Clear yellow color.

**FLESH**—White, fine grained, with delicate flavor.

**EARLY SUMMER CROOKNECK****HMS 52**

The most widely used of the summer squashes. A superb sort for home and market gardens and for shipping. Fruit, produced profusely on the bush type vine, should be harvested when immature. Our strain is very uniform; a favorite with shippers.

**FRUIT**—10 inches long and 3½ inches in diameter when mature, small crooked neck with enlarged blossom end where seeds are borne. Rich orange-yellow, warted skin when mature; light yellow when in young, edible stage.

**FLESH**—Creamy white, fine textured, noted for its fine flavor.

**EARLY WHITE BUSH SCALLOP****HMS 52****Patty Pan**

Still the leading white bush summer squash. It is early in season and desirable for the home and market gardener and shipper. Fruit used when immature.

**FRUIT**—3 inches deep and 8 inches in diameter when mature, general shape round with scalloped edges, flattened. White in color.

**FLESH**—White, fine grained, and well flavored, until it begins to ripen.



**52 HM****WOOD'S PROLIFIC**

Although characteristically variable in shape, this variety is somewhat different in general shape from the White Bush Scallop from which it is derived. Bush habit.

**FRUIT**—Deeper shape than Bush Scallop with little or no scalloping, slightly variable in size and shape. Generally cream to white in color with an occasional fruit showing green stripes.

**FLESH**—White, solid, fine grained.

**60 HMSF****ZUCCHINI BLACK**

A variety of the Italian Marrow type with small, attractive, vividly dark green fruit. Delicious when used in the immature stage. The brilliant contrast between the dark green skin color and pure white flesh is very appealing. Bush vine habit.

**FRUIT**—About 12 inches long and 4 inches in diameter when mature; should be harvested for use when about 6 inches long and 1½ inches in diameter. Fruit cylindrical, smooth, entire surface a very dark green.

**FLESH**—White, fiberless, crisp, smooth, of fine quality and flavor.

**60 HMS****ZUCCHINI GRAY GREEN**

Another variety of the Italian Marrow type and similar to Zucchini Black except fruit are slightly smaller and mottled green, giving a grayish appearance. Use when young and tender.

**FRUIT**—12 inches long and 4 inches in diameter when mature, almost cylindrical. Medium green mottled with light grayish green.

**FLESH**—Solid, with fine texture and appealing flavor.

**FALL and WINTER***Cucurbita maxima***115 HM****BANANA, PINK**

An exceptionally fine flavored squash, but limited in use because of its soft shell and poor keeping quality. Long vine.

**FRUIT**—20 inches long and 6 inches in diameter, weigh about 10 pounds, cylindrical or banana shape. Rind thin and brittle. Grayish-green in color, turning pink at maturity.

**FLESH**—Light orange, thick, fine grained, with distinct, delicious, sweet flavor.

**105 MS****BUTTERCUP**

A well flavored late variety with good keeping ability. Very good for baking. Running vine habit.

**FRUIT**—4 inches deep and 7 inches in diameter, weigh 3 to 4 pounds, flat-round, with rounded edges. Blossom scar unusually prominent. Color grayish-green, medium dark on lighter green.

**FLESH**—Orange colored, thick, dry, sweet, of exceptional quality.

**BUTTERNUT****HMS 30***C. moschata*

A winter variety of fine edible quality and good production. Excellent for pie-making, boiling or baking.

**FRUIT**—8 to 10 inches long, widest diameter 4 to 5 inches, weigh 2½ to 4 pounds, elongated pear shape with cylindrical neck. Skin smooth, hard, tawny buff in color. Good keeper. Seed cavity small.

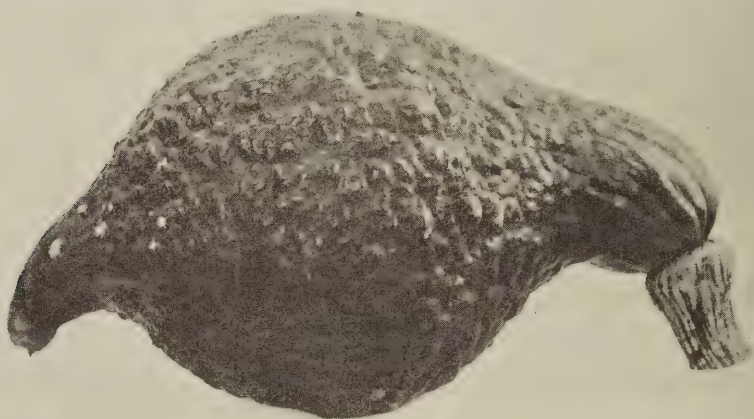
**FLESH**—Rich yellow, solid, of high quality, dry, sweet, good baker.

**HUBBARD GOLDEN****C 102**

Suitable for canning because of the color and fine quality of its flesh. An excellent keeper.

**FRUIT**—14 inches long and 8 inches in diameter, pointed at both ends. Shell hard and tough, somewhat warted; reddish-orange in color with cream-colored stripes near blossom end.

**FLESH**—Deep yellowish-orange, thick, fine grained, dry, with excellent texture and flavor.

**HUBBARD IMPROVED****HMS 108**

The standard for home, market garden, and shipping. Its keeping qualities are unsurpassed. Fine flavor.

**FRUIT**—15 inches long and 9 inches in diameter, weigh about 13 pounds, globular in shape and tapered at both ends. Shell thick and hard, surface moderately roughened, deep green in color turning bronze-green at maturity.

**FLESH**—Orange-yellow, very thick, fine grained, dry, with fine sweet flavor.

**HUBBARD WARTED****HM 110**

Similar to Hubbard Improved, but thickly covered with warts. Vine is heavy producer of beautiful specimens which are particularly desirable for market use.

**FRUIT**—14 inches long and 9 inches in diameter, weigh about 12 pounds, globular in shape and pointed at both ends. Shell thick, hard and covered with warts, bronze-green in color at maturity.

**FLESH**—Orange-yellow, very thick, fine grained, dry, of excellent sweet flavor.



## 85 HMS

## MAMMOTH TABLE QUEEN

Mammoth Acorn

Royal Acorn

*C. pepo*

A truly fine squash of delicious flavor. Just the right size to be cut in half, baked, and served to two people. A profitable sort because of its earliness, high productivity, and keeping quality.

**FRUIT**—5½ inches long and 4 inches in diameter, acorn shaped, uniformly grooved and ridged. Shell thin, hard, smooth, dark green.

**FLESH**—Orange-yellow, with very pleasing, sweet flavor. Generally smooth with little fiber.

Poiree  
Mangold

## SWISS CHARD

Beta  
Acelga*Beta vulgaris var. cicla*

## 55 HM

## FORDHOOK GIANT

A home and market garden variety with attractive, much crumpled, dark green leaves. Broad, fleshy, white stems of good eating quality.

## 55 M

## FRENCH DARK GREEN, BROAD WHITE RIBBED

White Silver

Leaves are large, almost smooth, medium dark in color and make excellent greens. Stems are broad and white, may be used like asparagus.

## 55 HM

## LUCULLUS



The most commonly grown swiss chard. Stems and midribs are light yellowish-green. Leaves are light green, moderately crumpled, and attractive.

Tomate Pomodoro  
Tomate Tomato  
**TOMATO**  
*Lycopersicum esculentum*

**BONNY BEST (Red)** MC 70  
Chalk's Early Jewel  
Clark's Early  
John Baer

An old standard second early variety, still used by market gardeners and some Northern canners.

VINES—Medium height, open and prolific.

FRUIT—Medium size, oblate to round, smooth, solid, scarlet red, tart flavor, good quality.

**BREAK O'DAY (Red)** MS 68

An old variety, introduced by the USDA. Still used by some truckers and shippers for its earliness and resistance to cracking.

VINES—Open and spreading, with light foliage. Hardy and prolific.

FRUIT—Large, globular, smooth, fleshy, of good quality, light scarlet color. Ripens rather unevenly.

**DWARF CHAMPION (Pink)** H 83  
(Tree Tomato)

A dwarf variety desirable for home garden use because of upright growth.

VINES—Of short branching type, compact upright growth, dark green foliage. Grows nicely in a small space.

FRUIT—Medium size, flattened globe, smooth, solid, pinkish-purple color.

**EARLIANA (Red)** HMC 64

Rather widely grown for home and early market because of its extreme earliness. Used to some extent for canning in Canada and the Northern states.

VINES—Medium size, open and spreading, vigorous. Bears fruit in clusters.

FRUIT—Medium sized, nearly globe shape, thick skin, bright scarlet color, rather soft. Tendency to rough fruit, especially in first cluster.

**GARDEN STATE IMPROVED (Red)** CM 78

Popular for whole canning, juice and catsup. Somewhat similar to Rutgers but plant growth more compact and fruit slightly flatter. Matures most of its heavy crop during the early part of the bearing season. The leaves and stems have shown some ability to resist and survive late blight (*Phytophthora infestans*).

VINES—Medium large and semi-determinate. Compact, bushy growth protects fruits well from the sun. Very productive.

FRUIT—Oblate, meaty, firm, scarlet red, and of fine quality. Holds well after ripening.



**66      MS****(Red) GROTHEN'S GLOBE (Strain No. 2)**

Important in Florida and Texas as a green-wrap shipping variety. 10 days to 2 weeks earlier than Rutgers, and will respond favorably to heavy applications of fertilizer without "bunching" or excessive vegetative growth. Similar to Break O'Day but with better color.

**VINES**—Medium long, fairly open, with lacy foliage, so subject to sun scald in hot, sunny weather.

**FRUIT**—Medium large, globe shaped, with solid interior which ripens slowly, retaining firmness. Bright scarlet.

**66      MS****(Red) GROTHEN'S GLOBE, WILT RESISTANT**

Similar to regular Grothen's Globe except foliage is darker and heavier. Has practical field immunity to fusarium wilt. Not as tolerant of heavy fertilization as regular Grothen's.

**77      MS****(Pink) GULF STATE MARKET**

An excellent shipping variety, also fine for market use. Has particularly heavy skin; somewhat crack resistant.

**VINES**—Medium size, medium length branches, shades fruit very nicely. Hardy and strong.

**FRUIT**—Medium large, globular, solid, meaty, with small seed cells. Crimson-pink color and fine flavor.

**78      HS****(Red) (Wilt Resistant) HOMESTEAD  
STEP 89**

A new variety developed by the U. S. Regional Vegetable Breeding Laboratory at Charleston, South Carolina. A very heavy yielder, able to withstand adverse growing conditions, and practically immune to fusarium wilt. Both vine and fruit type are characteristically variable. The introducer has suggested that seedsmen restrict rogueing to removal of occasional plants whose fruit have the uniform color gene, as it is feared that too intense a rogueing program might dilute the variety's disease resistance.

**VINES**—Comparable to Rutgers in density of foliage, but somewhat more open and of semi-determinate growth habit.

**FRUIT**—Similar in size, shape, and color to Rutgers, but marked by a somewhat lighter green shoulder which is desirable in a shipping tomato.

**76      HMS****(Red) (Wilt Resistant) HOMESTEAD NO. 2**

A still more recent introduction of the Charleston Vegetable Breeding Laboratory of the USDA. Like the original Homestead, it is also extremely vigorous and practically immune to fusarium wilt. The No. 2, however, is considerably more uniform.

**VINES**—Somewhat open, vigorous.

**FRUIT**—Similar to Rutgers but with lighter green shoulder.

**INDIANA BALTIMORE (Red)****C 78****Greater Baltimore**

A fine, uniform strain of the Greater Baltimore type. Fruits have been slightly deepened in shape, reducing loss in peeling and coring, and are noted for their deep red color throughout. Widely used for whole canning, juice and catsup.

**VINES**—Large, semi-erect with rather dense foliage, vigorous.

**FRUIT**—Large, deep, flattened, smooth, fleshy and solid, deep red color inside and out. Slightly tart flavor.

**JEFFERSON (Wilt Resistant) (Red)****HSC 80**

A recent introduction suitable for canning, shipping and home garden.

**VINES**—Medium large, indeterminate, medium dense foliage, prolific and vigorous.

**FRUIT**—Smaller than Rutgers, globe shaped, fairly free from cracking, thick walled, deep red color.

**KEYSTONE 40-46 (Red)****MSC 77**

A new variety that shows promise because the plant provides good shade for the heavy, uniform, deep red fruit and is very productive. It is widely adapted and has shown tolerance to late blight (*Phytophthora*) and fusarium wilt.

**VINES**—Strong yet compact growth protects the fruits well; very prolific.

**FRUIT**—Large, deep flat shape, sometimes a little rough; thick flesh and fairly heavy skin. The firm, meaty flesh develops a rich scarlet red color.



**80 HMS****(Pink) LIVINGSTON'S GLOBE**

Widely known as a standard pink tomato for market and home use. As a forcing (greenhouse) tomato it continues to be used for the late winter and spring crop.

**VINES**—Medium large with large leaves which shade fruit nicely. Light green, prolific, sturdy.

**FRUIT**—Globe shape, smooth, attractive, a glossy purplish-red color. Some tendency to softness.

**82 HMSC****(Red) (Wilt Resistant) MANALUCIE**

A new variety with fine eating and shipping quality and attractive appearance, introduced by the Gulf Coast Experiment Station, Bradenton, Florida. Resistant to fusarium wilt, gray leaf spot, leafmold, with some tolerance of early blight, black spot and nematodes.

**VINES**—Medium long, semi-erect, strong stemmed; dense, dark green foliage provides ample sun protection. Vigorous, very productive.

**FRUIT**—Large, nearly round, slightly deeper than broad, smooth at the shoulder, fairly resistant to cracking; thick walled, firm, meaty, deep red with excellent flavor. Stem scar is small, and fruit dehisce readily at mature green stage but not at full maturity.

**75 HMSC****(Red) MARGLOBE**

Twenty-five years ago the late Dr. Fred J. Pritchard of the USDA introduced this still popular variety. Marglobe was the first variety to possess fine commercial qualities and tolerance to fusarium wilt and nailhead rust. It was used by plant breeders to impart the qualities of size, globe shape, thick flesh walls, mild flavor, good red color, and tolerance to wilt to many subsequent varieties. Does best on fertile soils with ample moisture. Under less favorable conditions fruit size may run small.

**VINES**—Medium long with heavy dark green foliage which shades fruits well. Vigorous.

**FRUIT**—Globe shaped, thick skinned, smooth, and solid. Deep scarlet color and delicious mild flavor. Subject to radial cracking.

**OXHEART (Pink)****HM 90**

Entirely different from any other tomato. Fruit has a novel heart shape that makes it a special attraction for home and market gardeners.

**VINES**—Rather large, hardy, fairly productive. Very late.

**FRUIT**—Exceptionally large, heart shaped, very solid, somewhat rough, meaty, pink, with distinct appealing flavor. Small cells.

**PAN AMERICA (Wilt Resistant) (Red)****MSC 75**

Introduced by the USDA from the Beltsville, Maryland, Station. Bred for resistance to nailhead rust and near-immunity to fusarium wilt.

**VINES**—Strong grower, develops good coverage which protects fruits from the sun. Not highly productive.

**FRUIT**—Medium large, globular, smooth, free of cracking. Thick flesh walls, and bright scarlet color throughout.

**PEARSON IMPROVED (Red)****SC 80**

This variety was developed at the California Agricultural Experiment Station at Davis. It is unusual for the fruit with thick skin and a high percentage of solid matter; also for its ability to set fruit in hot weather. Now a leading variety on the West Coast, but not adapted east of the Rockies.

**VINES**—Large, determinate, with dense, heavy, dark foliage. Vigorous and productive.

**FRUIT**—Medium large, flattened globe, smooth, fleshy. Thick skin, relatively resistant to cracking. Scarlet color well developed inside and out.

**PONDEROSA (Pink)****H 86**

**Brimmer**  
**Beefsteak**

A late, large fruited variety that has become a favorite in the home garden.

**VINES**—Large, coarse, spreading, medium green foliage with fine leaflets. Poor coverage.

**FRUIT**—Extremely large, flat, very solid, somewhat irregular, with small cells and very few seeds. Especially liked for its thick, meaty flesh and mild flavor. Color purplish-pink.

**PRITCHARD (Red)****HMS 75**

The last popular variety developed by the late Dr. Fred J. Pritchard of the USDA. Shows a slight tolerance to wilt. Originally named Scarlet Topper but renamed in Dr. Pritchard's honor after his death. *All America Selections Gold Medal 1933.*

**VINES**—Medium size, short branching or determinate, vigorous with fairly heavy foliage.

**FRUIT**—Globular, smooth, with thick walls and solid flesh. Medium scarlet color, and mild flavor.

**ROMA (Wilt Resistant) (Red)****C 75**

A new Italian type tomato with high resistance to fusarium wilt developed at the USDA Plant Industry Station, Beltsville, Maryland. An excellent variety for paste, which is used by many canners to intensify the color of juice and catsup.

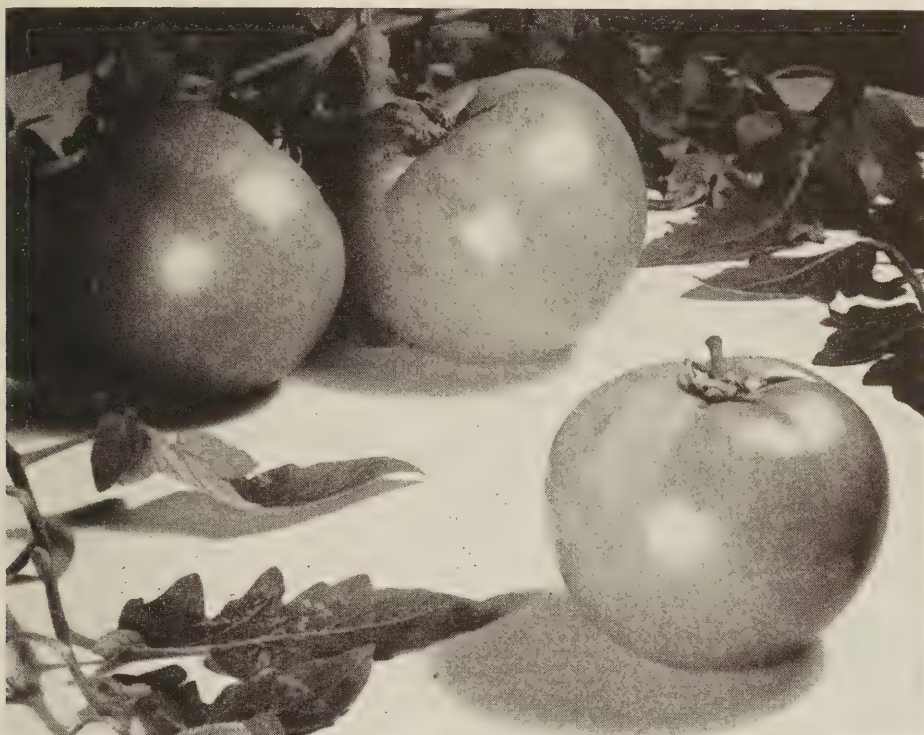
**VINES**—Medium sized, upright, with very good foliage and coverage; medium large, very dark green leaves.

**FRUIT**—Medium size, oval shape, wider at blossom end. Very firm, and meaty outer and inner walls, with no internal cavity. Color very deep scarlet.



## 80    HMSC

(Red) RUTGERS



Widely used in most growing areas for local market, shipping and canning. Also a popular garden sort. Total acreage greater than any other variety. Bred by Professor L. G. Schermerhorn of the New Jersey Experiment Station. Our strain is carefully selected and maintained for size, smoothness and uniformity. Shows slight tolerance to fusarium wilt.

**VINES**—Medium large, with dense, dark green foliage which protects fruit well. Vigorous, and productive over a long period.

**FRUIT**—Large, smooth, globe shaped, thick interior and exterior flesh walls, with deep scarlet color ripening from the interior.

## 80    HMSC

(Red) RUTGERS 8828

A special selection made in one of our Michigan seed fields and reselected at Keystone Valley Farm. Outstanding for uniformity and smoothness of fruit, which run a little larger than most other strains of Rutgers.

## 80    C

(Red) SAN MARZANO

This small fruited Italian type tomato is an important variety for making tomato paste.

**VINES**—Medium large, somewhat open, deep green foliage, vigorous, and very prolific. Fruit clusters branched (palmate).

**FRUIT**—2½ to 3 inches long by 1½ inches in diameter, or oblong to thick-necked pear shape, walls fleshy and very thick. Two cells with very little juice, stemless, deep scarlet red, very mildly flavored.

**SIOUX (Red)****HMC 68****Early Red**

Developed by Professor H. O. Werner, University of Nebraska, this early variety possesses the uniform color gene. Unripe fruits show a characteristic uniform whitish green color ripening to deep scarlet. It fruits well in soils of high nitrogen content where there is danger of excessive growth in some varieties, and also in Northern areas and at higher elevations.

**VINES**—Medium size, somewhat open, with foliage of medium texture and density. Very productive.

**FRUIT**—Medium size, almost globe shaped, firm flesh, thick walls, scarlet color inside and out.

**SOUTHLAND (Wilt Resistant) (Red)****MSC 80**

This development of the U. S. Regional Vegetable Breeding Laboratory at Charleston, South Carolina, was one of the first commercially adapted varieties with near-immunity to fusarium wilt. It also has high resistance to collar rot and is resistant to certain forms of late blight (*Phytophthora infestans*). No longer used to any great extent because of the problem with "catfacing."

**VINES**—Compact, abundant, medium green foliage which protects fruits well. Vigorous and productive.

**FRUIT**—Medium size, flattened globe to oblate, usually smooth but under some conditions show an enlarged blossom scar or "catface."

**STOKESDALE (Red)****MSC 70**

A widely adapted second early tomato, no longer used very extensively in most areas.

**VINES**—Moderately spreading and open, medium heavy foliage with sufficient coverage to protect fruits. Very productive, especially for a second early.

**FRUIT**—Medium large, almost globe shaped, smooth. Firm flesh, bright scarlet color.

**STONE IMPROVED (Red)****MC 85**

The Keystone strain is more uniform and somewhat earlier than the original Stone.

**VINES**—Heavy foliage protects fruit well. Vigorous, a heavy yielder.

**FRUIT**—Large, deep-flat, smooth, solid, meaty, scarlet red.

**SUNRAY (Wilt Resistant) (Yellow)****H 72**

Introduced by the USDA. Fruit and plant characters similar to Golden Jubilee, but Sunray carries near-immunity to fusarium wilt.

**VINES**—Compact, indeterminate, heavy foliage, sturdy.

**FRUIT**—Deep oblate with smooth shoulder, relatively heavy fruit walls, small seed cavity, golden orange with pink cast. Notable for the absence of acid flavor, which is held to be an advantage by some and a disadvantage by others.



## 75 HMSC

## (Red) URBANA



An extremely promising new tomato selected by Corneli technicians at our St. Louis breeding farm out of parent stocks bred by Professor W. A. Huelsen of the University of Illinois. Extensive trials all over the country and commercial plantings now in the thousands of acres have shown it to be outstanding for productivity, absence of cracking and blossom end rot, and remarkable uniformity of fruit size and shape. Wilt tolerance somewhat better than Rutgers. Outyielded all other tomatoes three years in a row in the STEP trials of Southern experiment stations. Canners are finding Urbana very profitable since yields of usable fruit are very high, reducing sorting costs by as much as 50% compared to Rutgers. *All America Selections Honorable Mention 1951.*

**VINES**—Compact, bushy, with many short branches. Spread is limited to about 24 to 36 inches, permitting closer spacing if desired. Provides good foliage protection for fruits and bears heavily.

**FRUIT**—Medium size (slightly smaller than Rutgers), smooth globe shape; extremely uniform in both size and shape. Flesh firm with thick walls and small seed cavity. Ripens from inside outward. Rich scarlet color outside and inside. For canning, 4 fruit fit nicely in a 303 can; also, the color is rated very highly for juice and catsup.

## 70 MS

## (Red) VALIANT

An early, large fruited variety for local market.

**VINES**—Medium size, spreading and open.

**FRUIT**—Deep globe, bright scarlet, mild flavored.

**WISCONSIN 55 (Red)****C 75**

A large fruited, productive, second early tomato developed by Dr. J. C. Walker of the University of Wisconsin for the main crop in the short season of Northern production areas. Good canning quality.

**VINES**—Medium large, spreading, with fair foliage cover.

**FRUIT**—Medium to large size, slightly flattened to near-globe shape. Thick walls, meaty flesh, firm, small seed cavities, scarlet red color.

**YELLOW PEAR (Yellow)****H 75**

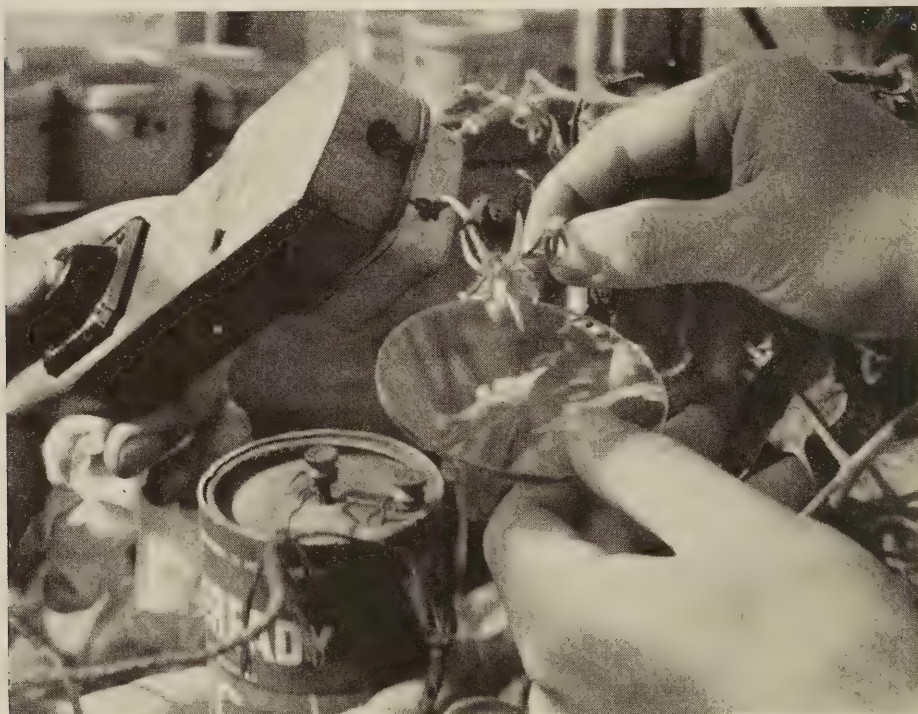
Popular as a home garden or preserving variety. Large vine, bearing large racemes of small, pear-shaped, golden colored fruit.

**HYBRID**

A *good* tomato hybrid is the result of hundreds of trial crosses and years of testing. Several  $F_1$  hybrids on the market (including ours) have shown enough advantages in early vigor, uniformity, yield, and other characteristics to justify their use by commercial growers, in spite of the high cost of the seed.

$F_2$  seed is produced by planting the  $F_1$  and allowing normal pollination. Segregation of plant and fruit characters takes place, and the resulting stock actually shows a mixture of closely related type characters. This is admittedly a compromise, whose purpose is to reduce seed cost. The plants perform well in the field, however, since much of the original hybrid vigor is retained. Large acreages for canning are planted with  $F_2$  seed.

In order to minimize the effects of segregation, it is necessary to cross two parents of similar type, for  $F_2$  production. Since the greatest hybrid vigor usually comes from crossing parents of *different* types, the  $F_1$ 's still hold a considerable advantage.



Dislodging pollen from a tomato flower—this vibrating apparatus was devised by a Cornell plant breeder for tomato hybridizing.



## 78 HMSC

(Red) CORNELICROSS A  
(True F<sub>1</sub>)

Hybrid vigor, freedom from cracking, and heavy production of large, smooth, meaty, globe shaped fruit are the advantages of this true first generation (F<sub>1</sub>) hybrid.

VINES—Medium length, heavy foliage, vigorous.

FRUIT—Size about the same as Rutgers or a little larger, globe shaped, remarkably free of cracks, very solid and meaty, deep scarlet color.



## 71 HMSC

## (Red) CORNELIEFTWO

Our entry in the F<sub>2</sub> tomato field. Of the many such hybrids tested, we feel that this is the best one available today. Advantageous because of its uniformly higher yield, ripening 8 to 9 days ahead of Rutgers.

VINES—Upright, medium dense but affording good coverage of the fruit, vigorous.

FRUIT—Large, deep globe shape, smooth and solid, bright scarlet red color.

Navet  
Speiserüben

**TURNIP**  
*Brassica rapa*

Rapa  
Nabo

## 75 H

## AMBER GLOBE

Stock feed is the principal use for this variety but the young roots are usable for the table. Hardy, and a very good keeper.

TOPS—Medium large, medium green color, cut leaved.

ROOT—5 to 6 inches in diameter, round, with smooth skin; yellow with greenish top portion. Flesh light yellow, of good quality.

**COWHORN****H 80**

A fine sort for stock feed, but also good for table use in the young stage.

**TOPS**—Medium to large, oblong, upright, and coarse; medium green, and cut leaved.

**ROOT**—10 to 12 inches long, 2½ to 3 inches in diameter at the shoulder, tapered, somewhat uneven or crooked; white with greenish tinge at shoulder, flesh white; sweet flavor.

**EXTRA EARLY PURPLE TOP MILAN****HM 40**

One of the earliest turnips for home and market garden. Well adapted for forcing and used some for this purpose.

**TOPS**—Small, upright, strap leaved.

**ROOT**—3 to 3½ inches in diameter, flat, smooth, with small tap root. Upper portion purplish-red, lower portion white. Flesh white, fine grained, tender and sweet when young, becoming rough and pungent when old.

**GOLDEN BALL****HM 60**

For the home garden and local market. Very attractive when bunched.

**TOPS**—Small, medium green, cut leaved.

**ROOT**—About 3½ inches in diameter, globular, smooth, orange-yellow. Flesh yellow, fine grained and firm.

**POMERANIAN WHITE GLOBE****HCF 75**

**Large White Globe**  
**Norfolk**

Roots are grown mainly for stock feed, but also good for table use in the young stage. Makes excellent top growth which is widely used for canning and freezing.

**TOPS**—Large, broad, upright, coarse, cut leaved, medium green, with typically pungent flavor.

**ROOT**—4 to 6 inches in diameter, globular, with large tap root; entirely white. Flesh white, coarse textured, fair quality.

**PURPLE TOP STRAP LEAVED****HM 45**

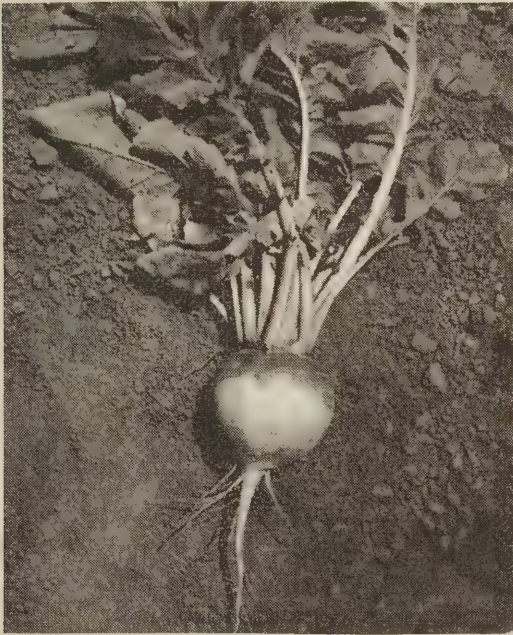
A good variety for spring and fall planting. Valuable for its earliness and fine edible qualities.

**TOPS**—Medium small, erect, compact, with slender strap leaves.

**ROOT**—3 inches or more in diameter, uniform deep flat, with small, smooth tap root. Purplish-red above ground and white below. Flesh white, fine textured, tender and sweet.



## 55 HMSC



## PURPLE TOP WHITE GLOBE

By far the most widely used turnip. Its popularity is well deserved, for it is adapted to most growing areas and is a productive, fairly early variety, with attractive roots of fine eating quality. Even the tops are used extensively for fresh greens or for processing.

**TOPS**—Medium large, erect, compact, dark green, fine flavored, and moderately cut leaved.

**ROOT**—3 to 5 inches in diameter, globe-shaped, clean and smooth, with small tap root. Upper portion bright reddish-purple, pure white below. Flesh white, fine textured, and tender, with delicate sweet flavor.

## 42 HC

SEVEN TOP  
Southern Prize

This foliage turnip is grown only for the greens. Noted for its extreme winter hardiness and abundance of good quality leaves. Young plants provide the best greens; from old plants, use the numerous young, tender, leafy shoots.

**TOPS**—Quite spreading. Older leaves require careful washing to remove sand and soil.

**ROOT**—Not edible. Slender, woody, and very tough.

## 42 HMC

## SHOGGIN

Principally used for greens, but also produces fine quality roots. Tops are ready for greens quite early and are of a lighter green color than those of other turnips. Not attractive to aphids, because of the non-curling type of leaf growth.

**TOPS**—Large, upright, rapid growing, tender, bright green, fine flavored.

**ROOT**—Large, top shaped, entirely snowy white. Flesh white, mild, tender and sweet, becoming very pungent with age or hot weather.

## 50 HM

## WHITE EGG

Popular in home and market gardens either for spring or fall planting. Medium early in season and develops an attractive, egg-shaped, white root.

**TOPS**—Medium sized, erect, compact, medium green, and cut leaved.

**ROOT**—3 inches long, 2½ inches in diameter, growing partly above ground. Skin smooth, thin, entirely white. Flesh white, fine textured, crisp, tender and sweet.

## 45 HM

## WHITE FLAT DUTCH

An early variety which is principally used by home and market gardeners. An excellent sort for early spring planting. Widely used in the South.

**TOPS**—Small, erect, compact, strap leaved.

**ROOT**—3 inches or more in diameter, deep flat, with small, smooth tap root; entirely white. Flesh white, fine textured, firm, tender and sweet.

Melon d'eau  
Wassermelone

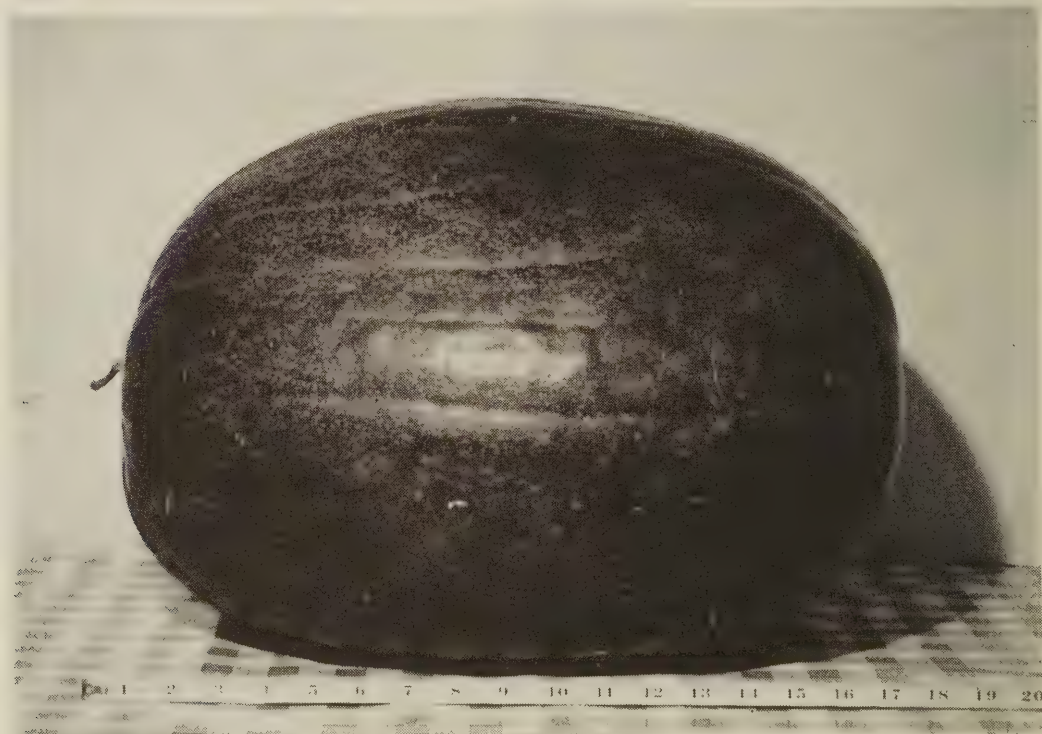
**WATERMELON**  
*Citrullus vulgaris*

 Melone d'acqua  
Sandia

Keystone watermelon seed is bred and produced in a way we believe is unique in the seed trade. First, the actual stock seed of each variety is selected by cutting open every single fruit in the stock seed field. Only those with the most uniform and intense interior color are saved for seed. This procedure requires several weeks each year, and must be supervised by an experienced plant breeder. Of course, external shape, productiveness, and other factors are also taken into account in making these selections. Final production is carried on under strict control, in selected areas far from any cultivated or wild citron, and under state certification. For high vigor and long life, the seed is packed in tin cans by the Keystone Lifeguard process and treated with DuPont Arasan at no extra charge.

**BLACK DIAMOND**  
Florida Giant  
Cannonball

S 88



Popular throughout the Central West and Southern districts. Makes a vigorous vine growth and develops unusually attractive fruits. An excellent general purpose melon, currently the leading shipper.

**FRUIT**—Large, slightly oval shape, usually weighing up to 50 pounds. Rind strong, very dark green with bluish bloom. Flesh bright red, slightly coarse or “grainy,” with very sweet, delicate flavor. Seeds dark mottled brownish-black.

**BLACKLEE (Wilt Resistant)**

HMS 90

Developed by Dr. M. N. Walker of the Florida Experiment Station to fill the need for a dark skinned, long fruited variety resistant to fusarium wilt. It is prolific, uniform, and carries itself well in transit.

**FRUIT**—Medium large, blocky, cylindrical in shape, weigh up to 30 pounds. Rind dark green, thin, tough. Flesh deep red in color, fine grained, firm. Seed black.



90 HMS

(Wilt and Anthracnose Resistant) CHARLESTON GRAY



A new watermelon variety developed by Dr. C. F. Andrus of the Southeastern Vegetable Breeding Station at Charleston, South Carolina. High resistance to wilt, anthracnose and sunburn, combined with excellent shipping and eating qualities, makes Charleston Gray one of the best watermelons currently available.

**FRUIT**—Medium large, long, weighing 25-35 pounds. Rind very light green, very finely netted, not too thick, but very hard. Flesh bright red, firm, fine textured, and sweet. Seeds black-brown.

90 HMS

(Anthracnose Resistant) CONGO

An anthracnose resistant variety developed to permit normal melon production in the Gulf Coast and Southeastern states where anthracnose frequently kills the vines before the fruit mature. Yields well, producing attractive, marketable fruits. A good shipper, not resistant to wilt or mildew. *All America Selections Bronze Medal 1949.*

**FRUIT**—Large, long, and cylindrical, weighing up to 50 pounds. Some fruits irregular in shape. Rind has dark black-green stripes on a medium green background. Flesh solid, crisp, and sweet. Excellent table quality. Seeds light tan with dark brown edge.

85 HMS

DIXIE QUEEN, WILT RESISTANT

A splendid melon with many superb qualities. An excellent shipping and home garden melon. It matures to an ideal size and produces an unusually large number of fruits per vine. (Picture on page 124.)

**FRUIT**—Almost round with squarish ends, weighing about 30 pounds. Thin, tough rind, light green in color with dark green stripes. Flesh rich scarlet colored, fine grained, tender and sweet. Seeds white and small, only slightly larger than the original Dixie Queen.



Dixie Queen, Wilt Resistant, introduced to the trade by Corneli, is now a standard home garden and local market melon.

### GARRISON

S 95

Darlington  
Coker

A very productive variety, producing large sized fruits with excellent flavor. A thin, fairly soft rind makes it a poor shipper.

**FRUIT**—Large, cylindrical, weighing up to 40 pounds. Rind greenish white with dark green stripes. Flesh crisp, tender, slightly granular and sweet. Excellent quality. Seeds creamy white with brown tips.

### KLECKLEY'S SWEET

HM 85

Wondermelon  
Monte Cristo

This variety has excellent quality. Its widespread use for many years shows what a favorite it has become, especially for local use.

**FRUIT**—Large, cylindrical, weighing up to 35 pounds. Rind deep, dark green in color, thin and brittle. Flesh brilliant red, fine grained, crisp, tender, extremely sweet, with large heart. Not adapted to shipping. Seeds white.

### NEW HAMPSHIRE MIDGET (Ice Box Size)

HM 70

Introduced by the New Hampshire Experiment Station especially for home garden and local market to fulfill the need for a small sized watermelon that can be easily stored in the average home icebox.

**FRUIT**—Small, round oval shape (6 inches long by 5 inches wide), weighing about 3 pounds. Rind light green, finely veined with dark green, very thin and not suitable for shipping. Flesh dull brick red, slightly fibrous and rather soft; eating quality only fair. Seeds many, black-brown, small.



90HS

STONE MOUNTAIN  
Dixie Belle

A good main crop variety for shipping long distances. Very prolific and adapted to adverse growing conditions.

FRUIT—Very large, broad oval to almost round, with blocky ends, weighing up to 50 pounds. Rind dark green, hard and tough. Flesh bright scarlet, tender and sweet, with massive heart. Seeds white with black tips.

92S

TOM WATSON IMPROVED



Very productive, an old favorite.

FRUIT—Very large, cylindrical, weighing up to 40 pounds. Rind medium green, slightly veined, very tough. Flesh bright red, rather coarse, firm, with appealing flavor but mediocre quality. Seeds brown with white mottling.

NUMBER OF PLANTS PER ACRE AT VARIOUS SPACINGS

| Distances<br>Apart | Number<br>Plants<br>Per Acre | Distances<br>Apart | Number<br>Plants<br>Per Acre | Distances<br>Apart | Number<br>Plants<br>Per Acre |
|--------------------|------------------------------|--------------------|------------------------------|--------------------|------------------------------|
| 12 in. x 6 in.     | 87,120                       | 30 in. x 20 in.    | 10,454                       | 48 in. x 12 in.    | 10,890                       |
| 12 in. x 12 in.    | 43,560                       | 30 in. x 24 in.    | 8,712                        | 48 in. x 18 in.    | 7,790                        |
| 18 in. x 6 in.     | 58,000                       | 30 in. x 30 in.    | 6,970                        | 48 in. x 24 in.    | 5,445                        |
| 20 in. x 15 in.    | 20,912                       | 36 in. x 6 in.     | 29,000                       | 48 in. x 30 in.    | 4,356                        |
| 24 in. x 4 in.     | 65,340                       | 36 in. x 12 in.    | 14,520                       | 48 in. x 36 in.    | 3,630                        |
| 24 in. x 6 in.     | 43,560                       | 36 in. x 15 in.    | 11,600                       | 48 in. x 48 in.    | 2,723                        |
| 24 in. x 12 in.    | 21,780                       | 36 in. x 18 in.    | 9,680                        | 60 in. x 36 in.    | 2,901                        |
| 24 in. x 15 in.    | 17,420                       | 36 in. x 24 in.    | 7,260                        | 60 in. x 48 in.    | 2,178                        |
| 24 in. x 18 in.    | 15,520                       | 36 in. x 36 in.    | 4,840                        | 60 in. x 60 in.    | 1,743                        |
| 24 in. x 24 in.    | 10,890                       | 42 in. x 6 in.     | 24,900                       | 96 in. x 36 in.    | 1,815                        |
| 30 in. x 4 in.     | 52,292                       | 42 in. x 12 in.    | 12,446                       | 96 in. x 96 in.    | 680                          |
| 30 in. x 6 in.     | 34,848                       | 42 in. x 24 in.    | 6,223                        | 10 ft. x 10 ft.    | 435                          |
| 30 in. x 12 in.    | 17,424                       | 42 in. x 36 in.    | 4,148                        | 12 ft. x 12 ft.    | 302                          |
| 30 in. x 18 in.    | 11,600                       |                    |                              |                    |                              |

# KEYSTONE FLOWER SEED VARIETIES AND THEIR USES

Varieties are Annuals unless marked "B" for Biennial or "P" for Perennial

## KEY TO SYMBOLS

- |                          |                      |                 |                          |
|--------------------------|----------------------|-----------------|--------------------------|
| 1—Excellent for Borders. | 3—High (Background). | 5—Rock Gardens. | 7—Excellent Cut Flowers. |
| 2—Climbers.              | 4—Mass Colors.       | 6—Semi-Shade.   | 8—Window or Porch Boxes. |

## PERIODS OF BLOOM

A—Early

B—Mid-Season

C—Late

| VARIETY  | Syms. | Blm.  | Hght.<br>in Ft. | VARIETY   | Syms. | Blm.  | Hght.<br>in Ft. |
|--|-------|-------|-----------------|---|-------|-------|-----------------|
| .....Ageratum Mexicanum,<br>Blue Perf. ....                    | 1-5   | B-C   | 1½              | .....Moonflower, White Sweet<br>Scented .....                                     | 2     | B-C   | 15              |
| .....Alyssum Compactum, Little<br>Gem .....                    | 1-5-6 | B-C   | ¾               | .....Morning Glory, Common<br>Mx. ....  | 2     | B-C   | 12              |
| .....Alyssum Compactum, Violet<br>Queen .....                  | 1-5-6 | B-C   | 1½              | .....Morning Glory, Ipomea,<br>Heavenly Blue .....                                | 2     | B-C   | 12              |
| .....Aster, Imp. Crego Mixed ..                                | 4-7   | C     | 2               | .....Morning Glory, Ipomea,<br>Scarlet O'Hara .....                               | 2     | B-C   | 12              |
| .....Bachelor's Button or Cornfl.<br>Dbl. Mx. ....             | 4-7   | A-B   | 2               | .....Morning Glory, Ipomea,<br>Pearly Gates .....                                 | 2     | B-C   | 12              |
| .....Balsam, Camelia Flowered<br>Mx. ....                      | 6-7   | B     | 1½              | .....Nasturtium, Gleam Hybrids<br>Mx. ....  | 1-4-7 | B-C   | 12              |
| .....Calendula, Double Mixed ..                                | 4-7   | A-B   | 1½              | .....Nasturtium, Golden Gleam ..  | 1-4-7 | B-C   | 1½-3            |
| .....Calliopsis Bicolor, Tall Mx. .                            | 3-7   | A-B   | 1½              | .....Nasturtium, Scarlet Gleam ..   | 1-4-7 | B-C   | 1½-3            |
| .....Candytuft Umbellata, Annual<br>Mx. ....                   | 5-7   | A     | 1               | .....Nasturtium, Single Tall Mx. .  | 2-7   | B-C   | 1½-3            |
| .....Canterbury Bells, Cornelis'<br>Prize Mixed (B) .....      | 3-7   | A-B   | 2               | .....Pansy, Giants Mixed (B) ..   | 1-4-5 | A-B   | 2               |
| .....Cardinal Climber .....                                    | 2     | B-C   | 12              | .....Petunia, Nana Compacta<br>Mixed .....  | 4-8   | B-C   | 1½              |
| .....Carnation, Dbl. Marguerite<br>Mixed .....                 | 4-7   | B-C   | 1               | .....Petunia, Rosy Morn .....   | 4-8   | B-C   | 2               |
| .....Chrysanthemum, Annual<br>Mixed .....                      | 4-7   | B-C   | 1½              | .....Petunia, Alderman .....  | 4-8   | B-C   | 1½              |
| .....Cockscomb, Celosia Cristata<br>Dwf. Mx. ....              | 1-4-5 | B-C   | 1               | .....Petunia, Howard's Star .....   | 4-8   | B-C   | 1½              |
| .....Columbine or Aquilegia, Long<br>Spurred Hyb. Mixed (P) .. | 5-7   | A-B   | 1½              | .....Petunia, Velvety Red .....   | 4-8   | B-C   | 2               |
| .....Coreopsis Grand., Mayfield<br>Giant (P) .....             | 3-7   | A-B   | 2½              | .....Phlox Drummondii Grand.<br>Mx. ....  | 1-4-7 | B-C   | 1               |
| .....Cosmos, Sensation Mixed ..                                | 3-7   | B-C   | 3               | .....Pinks, Corneli's Special<br>Mixture .....                                    | 1-5-7 | B-C   | 1               |
| .....Cosmos, Klondyke Orange ..                                | 3-7   | B-C   | 3               | .....Poppy, Calif. Mx. ....   | 4     | A-B   | 1               |
| .....Flare .....   | 3-7   | B-C   | 3               | .....Poppy, Dbl. Shirley Mx. ...  | 4     | A-B   | 1½              |
| .....Cynoglossum, Chinese For-<br>get-Me-Not Blue .....        | 5-6   | B-C   | 1½              | .....Poppy, Oriental (P) .....  | 4     | A     | 1½              |
| .....Cypress Vine .....  | 2     | C     | 12              | .....Portulaca, Rose Moss Dbl.<br>Mx. ....  | 1-4-5 | A-B-C | 1½              |
| .....Daisy, African Mixed .....                                | 1-5-7 | B-C   | 1               | .....Ricinus, Castor Bean .....   | 3     | C     | 1½              |
| .....Daisy, Shasta Alaska .....                                | 1-7   | A-B   | 1               | .....Salvia Splendens, Bonfire ...  | 1-4-5 | C     | 1½              |
| .....Delphinium, Gold Medal .....                              | 3-7   | B-C   | 4½              | .....Scabiosa Grand., Dbl.<br>Hyb. Mx. ....                                       | 4-7   | B     | 2               |
| .....Four O'Clocks, Marvel of<br>Peru Mx. ....                 | 3-4   | B-C   | 3               | .....Snapdragon, Giant Mixed...<br>Sunflower, Double Yellow ..                    | 4-7   | B-C   | 2               |
| .....Foxglove, Digitalis, The<br>Shirley Mx. (B) .....         | 3-6   | A-B   | 2½              | .....Sweet Peas, Corneli's Special<br>Mx. ....                                    | 2     | B     | 5               |
| .....Gaillardia, Annual Mixed ..                               | 6-7   | A-B-C | 1½              | .....Sweet Sultan, Giant Mx. ...  | 4-7   | A-B   | 2               |
| .....Gourds, Mixed .....                                       | 2     | C     | 12              | .....Sweet William, Dbl. Mx. (B)  | 4-6-7 | A-B   | 2               |
| .....Gypsophila Elegans, Covent<br>Garden Wht. ....            | 3-7   | B-C   | 1½              | .....Verbena, Mixed .....   | 4-5-8 | B-C   | 1½              |
| .....Helichrysum Monstrosum,<br>Strawflwr. Mx. ....            | 3-7   | C     | 3               | .....Vinca, Rosea Mixed .....   | 1-4   | B-C   | 2               |
| .....Hollyhock, Double Mx. (P) .                               | 3-4   | B     | 4               | .....Zinnia, Fantasy Mixed .....  | 4-7   | B-C   | 2               |
| .....Larkspur, Giant Imperial<br>Mx. ....                      | 6-7   | A-B   | 1½              | .....Zinnia, Lilliput Mixed .....   | 4-7   | B-C   | 1½              |
| .....Linaria, Fairy Bouquet Mx. .                              | 4-5-7 | B     | 3               | .....Zinnia, Crown of Gold Mx.—<br>Special Mixture of Rich<br>Pastel Colors ..... | 4-7   | B-C   | 2               |
| .....Marigold, Tall African Mx. ...                            | 3-4-7 | B-C   | 2               | .....Zinnia, California Giant,<br>Mx. ....  | 4-7   | B-C   | 2               |
| .....Marigold, Chrysanthemum<br>Flg. Mx. ....                  | 3-4-7 | B-C   | 2½              | .....Zinnia, Calif. Giant, Scarlet<br>King .....                                  | 4-7   | B-C   | 2               |
| .....Marigold, Dwarf French<br>Dbl. Harmony Mx. ....           | 1-4-5 | B-C   | 2               | .....Zinnia, Calif. Giant,<br>Enchantment (Rose Pink) .                           | 4-7   | B-C   | 2               |
| .....Mexican Fire Bush-Kochia<br>Childsii .....                | 3-6   | A-B-C | 1½              | .....Zinnia, Calif. Giant, Daffodil<br>(Canary Yellow) .....                      | 4-7   | B-C   | 2               |
|  |       |       |                 | .....Zinnia, Calif. Giant, Violet<br>Queen (Deep Purple) .....                    | 4-7   | B-C   | 2               |
|  |       |       |                 | .....Rock Garden Mixture .....  | 5     | A-B-C | .....           |
|  |       |       |                 | .....Fairyland Garden Mixture ..  | ..... | A-B-C | .....           |



# VITAMINS

## RELATIVE FOOD VALUE OF AN AVERAGE SERVING OF VARIOUS VEGETABLES

(Selected from the book "Food Values in Shares and Weights" by Prof. Clara Mae Taylor, The Macmillan Co., Publishers)

| FOOD                        | Weight<br>Oz. | Approximate<br>Measure | Calories | Protein<br>Gms. | Calcium<br>Mgs. | Iron<br>Mgs. | Vitamin<br>(A)<br>I.U. | Thiamin<br>(B <sub>1</sub> )<br>Mgs. | Ascorbic<br>Acid<br>(C)<br>Mgs. | Riboflavin<br>(G)<br>Mgs. |
|-----------------------------|---------------|------------------------|----------|-----------------|-----------------|--------------|------------------------|--------------------------------------|---------------------------------|---------------------------|
| Asparagus (Fresh)           | 3.5           | 12 stalks              | 26       | 2.2             | 21              | 1.00         | 500                    | .165                                 | 20(CK)                          | .100                      |
| Beans, Green (Steamed)      | 2.4           | ½ cup                  | 28       | 1.4             | 37              | 0.80         | 800                    | .042                                 | 10                              | .072                      |
| Beans, Lima (Steamed)       | 2.9           | ½ cup                  | 100      | 6.0             | 23              | 1.95         | 405                    | .121                                 | 12                              | .203                      |
| Beans, Lima (Dried)         | 3.9           | ½ cup                  | 150      | 7.8             | 30              | 3.75         | 45                     | .294                                 | —                               | .344                      |
| Beans, Navy (Dried, CK)     | 3.3           | ½ cup                  | 135      | 8.8             | 58              | 3.88         | —                      | .195                                 | —                               | .126                      |
| Beans, Soy (Dried)          | 1.0           | ⅓ cup                  | 100      | 11.5            | 69              | 1.95         | 30                     | .435                                 | —                               | .778                      |
| Beet Greens (Steamed)       | 3.5           | ½ cup                  | 33       | 2.0             | 95#             | 3.27         | +++                    | ++                                   | 18                              | .625                      |
| Beets (Fresh, Steamed)      | 3.5           | 2 beets                | 50       | 1.8             | 30              | 0.93         | 100                    | .054                                 | 4                               | .095                      |
| Broccoli (Steamed)          | 2.0           | ½ cup                  | 20       | 1.9             | 81              | 0.80         | 3440                   | .026                                 | 15                              | .201                      |
| Brussels Sprouts (Steamed)  | 3.5           | 7 sprouts              | 58       | 4.4             | 27              | 1.21         | 400                    | .171                                 | 32                              | +                         |
| Cabbage, Chinese (Shredded) | 2.2           | ½ cup                  | 10       | 0.9             | 32              | 0.62         | 870                    | .048                                 | 16                              | .046                      |
| Cabbage (Shredded)          | 1.5           | ½ cup                  | 13       | 0.7             | 19              | 0.30         | 25                     | .045                                 | 30                              | .043                      |
| Cabbage (Steamed)           | 3.0           | ½ cup                  | 40       | 2.0             | 58              | 0.90         | 70                     | .087                                 | 18                              | .128                      |
| Cantaloupe (Raw)            | 13.6          | ½ melon                | 50       | 1.1             | 31              | 0.71         | 820                    | .106                                 | 55                              | .137                      |
| Carrots (Steamed)           | 2.3           | ½ cup                  | 30       | 0.7             | 31              | 0.41         | 2045                   | .056                                 | 2                               | .059                      |
| Carrots (Raw)               | 1.9           | 1 carrot 4"            | 25       | 0.6             | 25              | 0.34         | 1710                   | .054                                 | 2                               | .049                      |
| Cauliflower (Steamed)       | 2.9           | ¼ head                 | 25       | 1.7             | 18              | 0.77         | 40                     | .093                                 | 21                              | .152                      |
| Celery (Raw)                | 2.2           | 4 pieces               | 12       | 0.8             | 51              | 0.40         | 15                     | .022                                 | 4***                            | .027                      |
| Chard, Swiss (Steamed)      | 3.5           | ½ cup                  | 30       | 1.5             | #               | 3.35         | 16700                  | +                                    | 20                              | .097                      |
| Corn, White (Canned)        | 4.5           | ½ cup                  | 125      | 3.2             | 6               | 0.45         | ##                     | .128                                 | 8                               | +                         |
| Corn, Yellow (Steamed)      | 3.4           | ½ cup                  | 100      | 3.3             | 6               | 0.46         | 500                    | .131 (R)                             | 9(R)                            | .060                      |
| Cucumbers (Raw)             | 3.5           | 14 slices              | 14       | 0.7             | 10              | 0.35         | 35                     | .090                                 | 8                               | .075                      |
| Eggplant (Fried)            | 1.9           | 1 slice                | 135      | 3.5             | 19              | 0.68         | 215                    | .030                                 | —                               | .063                      |
| Endive, French (Raw)        | 3.5           | 2 stalks               | 24       | 1.6             | 74              | 1.20         | ++                     | .099                                 | 12                              | .235                      |
| Escarole, Green (Raw)       | 3.5           | 4 leaves               | 20       | 1.6             | 74              | 1.50         | 20000                  | .084                                 | 8                               | .250                      |
| Honeydew (Raw)              | 2.4           | ½ cup                  | 24       | 0.4             |                 |              |                        | .031                                 | 5                               |                           |
| Lettuce (Raw)               | 2.0           | *Iceberg               | 10       | 0.7             | 32              | 0.65         | 220*                   | .050                                 | 8                               | .097                      |
| Mustard Greens (Steamed)    | 2.3           | ½ cup                  | 20       | 1.6             | 143             | 3.64         | 13000                  | .090(R)                              | 18                              | .244                      |
| Onions (Raw)                | 2.2           | 1 medium               | 30       | 1.0             | 20              | 0.30         | —                      | .039                                 | 6**                             | .028                      |
| Parsnips (Steamed)          | 2.9           | 4 pieces               | 50       | 1.2             | 46              | 0.59         | trace                  | .119(R)                              | 11                              | +                         |
| Peanuts (Raw)               | 0.3           | 10 kernels             | 50       | 2.3             | 6               | 0.18         | —                      | .050                                 | —                               | .032                      |
| Peas (Canned)               | 4.2           | ½ cup                  | 65       | 4.5             | 15              | 1.31         | 735                    | .295                                 | 7                               | .165                      |
| Peas (Steamed)              | 2.1           | ½ cup                  | 65       | 4.5             | 15              | 1.31         | 745                    | .317                                 | 7                               | .146                      |
| Peppers (Raw)               | 2.4           | 1 pepper               | 20       | 0.8             | 8               | 0.27         | 3450                   | .017                                 | 83                              | .027                      |
| Pickles (Sweet)             | 1.8           | 4 small                | 40       | 0.2             | 10              | 0.30         | —                      | —                                    | —                               | —                         |
| Popcorn (Popped)            | 0.6           | 1 cup                  | 65       | 1.8             | 3               | 0.32         | —                      | +                                    | —                               | +                         |
| Potatoes, Sweet (Baked)     | 5.8           | 1 medium               | 200      | 3.0             | 53              | 1.26         | 4050                   | .053                                 | 10                              | .146                      |
| Potatoes, White (Baked)     | 4.2           | 1 medium               | 100      | 2.6             | 14              | 1.10         | 45                     | .131                                 | 7                               | .072                      |
| Radishes (Raw)              | 3.5           | 10 roots               | 30       | 1.3             | 32              | 0.85         | trace                  | .075                                 | 16                              | .030                      |
| Rhubarb (Stewed)            | 3.9           | ½ cup                  | 100      | 0.2             | 15#             | 0.20         | 35                     | .007                                 | 6                               |                           |
| Rutabagas (Steamed)         | 4.3           | ½ cup                  | 50       | 1.1             | 90              | 0.61         | 15                     | .078                                 | 25                              | .092                      |
| Sauerkraut                  | 2.6           | ½ cup                  | 20       | 1.3             | 30              | 2.48         | 20                     | .019                                 | 4                               | +                         |
| Spinach (Steamed)           | 2.9           | ½ cup                  | 20       | 1.7             | ###             | 2.10         | 16600                  | .067                                 | 14                              | .290                      |
| Squash, Hubbard (Steamed)   | 3.5           | ½ cup                  | 42       | 1.5             | 18              | 0.53         | 3000                   | .048(R)                              | 6                               | .081                      |
| Squash, Summer (Steamed)    | 3.5           | ½ cup                  | 18       | 0.6             | 17              | 0.33         | 300                    | .032                                 | 2                               | .081                      |
| Strawberries (Raw)          | 3.6           | ½ cup                  | 40       | 1.0             | 22              | 0.70         | 75                     | .020                                 | 39                              | trace                     |
| Tomato Juice (Canned)       | 8.8           | 1 cup                  | 60       | 2.4             | 15              | 1.50         | 2130                   | .230                                 | 58                              | .125                      |
| Tomatoes (Raw)              | 5.1           | 1 medium               | 30       | 1.7             | 14              | 0.65         | 1240                   | .136                                 | 33                              | .073                      |
| Turnip Greens (Steamed)     | 3.2           | ½ cup                  | 30       | 2.4             | 208             | 2.84         | 16400                  | .113                                 | 16                              | .287                      |
| Turnips, White (Steamed)    | 3.1           | ½ cup                  | 25       | 0.9             | 43              | 0.38         | 11                     | .033                                 | 11                              | .054                      |
| Watercress (Raw)            | 3.5           | 1 bunch                | 20       | 1.6             | 143             | 2.70         | 1900                   | .125                                 | 55                              | .225                      |
| Watermelon (Raw)            | 11.7          | 1 slice                | 100      | 1.3             | 27              | 0.77         | 250                    | .117                                 | 23                              | .117                      |

(R) Raw (CK) Cooked

\*Iceberg bleached leaves; green leaves or Romaine 10 times as much vitamin A and 5 times as much riboflavin.

\*\*Loss in cooking 45 per cent.

\*\*\*Loss in cooking 30 per cent.

#Doubtful availability.

##Value not significant unless corn is yellow.

###Not available.

—Not contained or in sufficient quantity to be mentioned.

Values not known.

+++Excellent source.

++Good source.

+Fair source.



## VEGETABLE CROPS PLANTING CHART

| KIND                      | Seeds for 100 ft. row | Seed for 1 Acre<br>Drilled<br>In Field | if Trans-<br>planted | Distance between Rows |                     | Plants apart<br>in rows | Depth of<br>planting | Time of planting in open ground |                           | Ready for use<br>from date<br>of seeding |
|---------------------------|-----------------------|--|----------------------|-----------------------|---------------------|-------------------------|----------------------|---------------------------------|---------------------------|--|
|                           |                       |  |                      | Horse<br>Cultivation  | Hand<br>Cultivation |                         |                      | South                           | North                     |  |
| Asparagus, seed           | 1 oz.                 | 5 lbs.                                 | 1 lb.                | 30 to 36 in.          | 18 to 24 in.        | 3 in.                   | 1 in.                | Autumn or early spring          | Early spring              | 1 or 2 yr. (plants)                      |
| Asparagus, root           | 66 roots              | 60 lbs.                                | 6,000                | 5 ft.                 | 4 ft.               | 18 in.                  | 2 in.                | Autumn or early spring          | Early spring              | 2 years                                  |
| Beans, dwarf              | 1 lb.                 | 60 lbs.                                | 1 lb.                | 30 to 36 in.          | 18 to 24 in.        | 2 in.                   | 1 in.                | Feb., April, Aug., Sept.        | Early spring              | 42 to 75 days                            |
| Beans, pole               | 1 lb.                 | 30 lbs.                                | 30 lbs.              | 1200 3 to 4 ft.       | 3 to 4 ft.          | 2 in.                   | 1 in.                | Early spring                    | Early spring              | 65 to 90 days                            |
| Beet (and Swiss Chard)    | 1 lb.                 | 10 lbs.                                | 1 lb.                | 1200 28 to 36 in.     | 12 to 18 in.        | 2 in.                   | 1 in.                | Early spring                    | Early spring              | 45 to 60 days                            |
| Beet (and Mangel & Sugar) | 1 lb.                 | 5 lbs.                                 | 1 lb.                | 2400 28 to 36 in.     | 20 to 24 in.        | 2 in.                   | 1 in.                | Early spring                    | Early spring              | 90 to 120 days                           |
| Broccoli                  | 1 oz.                 | 5 lbs.                                 | 4 oz.                | 2400 28 to 36 in.     | 20 to 24 in.        | 18 to 24 in.            | 1/2 in.              | Feb., April (Aug., Sept.)       | April to August           | 100 to 120 days                          |
| Brussels Sprouts          | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 15000 30 to 36 in.    | 24 to 30 in.        | 12 to 16 in.            | 1/2 in.              | Jan. to July                    | May and June              | 75 days                                  |
| Cabbage, Chinese          | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 15000 30 to 36 in.    | 24 to 30 in.        | 12 to 16 in.            | 1/2 in.              | July and August                 | June and July             | 90 to 110 days                           |
| Cabbage, early            | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 15000 30 to 36 in.    | 24 to 30 in.        | 12 to 16 in.            | 1/2 in.              | Oct. to Dec.                    | Mar. and Apr.             | 110 to 120 days                          |
| Cabbage, late             | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 15000 30 to 36 in.    | 24 to 30 in.        | 12 to 16 in.            | 1/2 in.              | Jan. to July                    | May and June              | 55 to 80 days                            |
| Cantaloupe                | 1/4 oz.               | 3 lbs.                                 | 4 oz.                | 16000 6 to 8 ft.      | 6 to 8 ft.          | 16 to 24 in.            | 1/2 in.              | Feb. to April                   | April to June             | 95 to 110 days                           |
| Muskmelon                 | 1/4 oz.               | 3 lbs.                                 | 4 oz.                | 16000 6 to 8 ft.      | 6 to 8 ft.          | 16 to 24 in.            | 1/2 in.              | Mar. and Apr., Sept.            | April to June             | 120 to 150 days                          |
| Carrot                    | 1/4 oz.               | 3 lbs.                                 | 4 oz.                | 32000 30 to 36 in.    | 24 to 30 in.        | 4 every 4 ft.           | 1 in.                | Aug. and Oct.                   | May and June              | 100 days                                 |
| Cauliflower               | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 16000 30 to 36 in.    | 24 to 30 in.        | 2 in.                   | 1 in.                | March to July                   | April to June             | 100 to 120 days                          |
| Celery                    | 1/4 oz.               | 1 lb.                                  | 1 lb.                | 128000 30 to 36 in.   | 18 to 36 in.        | 4 in.                   | 1 in.                | May and June                    | June and July             | 60 days                                  |
| Chicory, Witloof          | 1 oz.                 | 4 lbs.                                 | 1 lb.                | 256000 30 in.         | 24 in.              | 14 to 18 in.            | 1/2 in.              | July and August                 | May to July               | 55 to 90 days                            |
| Chicory, Magdeburg        | 1/4 oz.               | 2 lbs.                                 | 4 oz.                | 120000 30 to 36 in.   | 24 to 30 in.        | 3 in.                   | 1 in.                | Feb. to April                   | April to Sept.            | 60 to 70 days                            |
| Collards                  | 1 oz.                 | 8 lbs.                                 | 1 lb.                | 48000 30 to 36 in.    | 30 to 36 in.        | 4 to every 3 ft.        | 1 in.                | Early spring                    | April to July             | 125 to 140 days                          |
| Corn Salad                | 1 oz.                 | 10 lbs.                                | 1 lb.                | 3520 36 to 42 in.     | 30 to 36 in.        | 4 to every 3 ft.        | 1 in.                | Feb. to April                   | April to July             | 100 days                                 |
| Corn, sweet               | 1/4 lb.               | 10 lbs.                                | 1 lb.                | 24000 Broadcast       | 4 to 6 ft.          | 4 every 3 ft.           | 1 in.                | Early spring                    | April to July             | 55 to 60 days                            |
| Cress, water              | 3 lbs.                | 3 lbs.                                 | 4 oz.                | 16000 4 to 6 ft.      | 24 to 30 in.        | 18 in.                  | 1/2 in.              | Feb. and Mar. (Sept.)           | Apr. and May              | 90 to 100 days                           |
| Cucumber                  | 1/2 oz.               | 4 lbs.                                 | 1 lb.                | 96000 30 to 36 in.    | 18 to 24 in.        | 12 in.                  | 1/2 in.              | Feb. to April                   | April (July)              | 120 to 150 days                          |
| Eggplant                  | 1 oz.                 | 4 lbs.                                 | 1 lb.                | 144000 30 to 36 in.   | 18 to 24 in.        | 18 in.                  | 1/2 in.              | Oct. to Feb.                    | Aug., Sept. (Mar., April) | 55 to 60 days                            |
| Endive                    | 1 oz.                 | 4 lbs.                                 | 1 lb.                | 135000 30 to 36 in.   | 18 to 24 in.        | 6 in.                   | 1/2 in.              | Sept. to May                    | March to May              | 90 to 100 days                           |
| Kale or Borecole          | 1/4 oz.               | 4 lbs.                                 | 1 lb.                | 176000 30 to 36 in.   | 14 to 20 in.        | 4 in.                   | 1/2 in.              | May to Sept.                    | March to May              | 120 to 150 days                          |
| Kohlrabi                  | 1/2 oz.               | 4 lbs.                                 | 1 lb.                | 320000 30 in.         | 12 to 18 in.        | 6 in.                   | 1/2 in.              | Sept. to March                  | March to Sept.            | 70 to 90 days                            |
| Leek                      | 1/2 oz.               | 3 lbs.                                 | 1 lb.                | 288000 30 in.         | 12 to 18 in.        | 4 or 5 to ft.           | 1/2 in.              | Autumn or early spring          | March to May (Sept.)      | 60 to 90 days                            |
| Lettuces                  | 1/2 oz.               | 4 lbs.                                 | 1 lb.                | 288000 30 to 36 in.   | 12 to 18 in.        | 4 or 5 to ft.           | 1 in.                | Oct. to April                   | May and June              | 90 to 140 days                           |
| Mustard                   | 1/2 oz.               | 8 lbs.                                 | 2 oz.                | 7200 4 to 5 ft.       | 24 in.              | 2 in.                   | 1/2 in.              | Feb. to April                   | April to May              | 125 to 150 days                          |
| Okra                      | 2 oz.                 | 4 lbs.                                 | 1 lb.                | 120000 24 to 36 in.   | 12 to 18 in.        | 2 in.                   | 1 in.                | Early spring or autumn          | Feb. to May               | 90 days                                  |
| Onion, seed               | 1 oz.                 | 12 lbs.                                | 1 lb.                | 120000 24 to 36 in.   | 12 to 18 in.        | 2 in.                   | 1 in.                | Sept. to May-Sept.              | April                     | 65 to 80 days                            |
| Onion sets                | 1 qt.                 | 50 lbs.                                | 1 lb.                | 120000 24 to 36 in.   | 12 to 18 in.        | 2 in.                   | 1 in.                | March-April                     | Early spring              | 130 days                                 |
| Onion seed for sets       | 1 lb.                 | 3 lbs.                                 | 3 lbs.               | 240000 24 to 36 in.   | 18 to 24 in.        | 3 in.                   | 1/2 in.              | March to June                   | March to June             | 45 to 75 days                            |
| Parsley                   | 1/4 oz.               | 3 lbs.                                 | 3 lbs.               | 112000 30 to 36 in.   | 18 to 24 in.        | 2 in.                   | 1 in.                | May                             | May                       | 100 to 110 days                          |
| Parsnip                   | 1/2 oz.               | 200 lbs.                               | 1 lb.                | 2000 3 to 4 ft.       | 30 to 36 in.        | 4 to 6 in.              | 1 in.                | Early spring                    | May and June              | 130 to 150 days                          |
| Peas                      | 1 lb.                 | 200 lbs.                               | 1 lb.                | 2000 3 to 4 ft.       | 30 to 36 in.        | 4 to 6 in.              | 1 in.                | Early spring                    | May and June              | 75 to 90 days                            |
| Peas, Crowder             | 1/2 lb.               | 25 lbs.                                | 4 oz.                | 2800 3 to 4 ft.       | 18 to 24 in.        | 15 in.                  | 1/2 in.              | April and May                   | March to Sept.            | 20 to 75 days                            |
| Pepper                    | 1/2 oz.               | 2 lbs.                                 | 4 oz.                | 3200 8 to 12 ft.      | 12 to 18 in.        | 4 every 6 ft.           | 1 in.                | Sept. to April                  | March to Sept.            | 1 or 2 yr. (plants)                      |
| Pumpkin                   | 1 oz.                 | 15 lbs.                                | 2 lbs.               | 64000 24 to 36 in.    | 18 to 24 in.        | 4 in.                   | 1/2 to 1 in.         | Early spring                    | Early spring              | 2 or 3 years                             |
| Radish                    | 1 oz.                 | 8 lbs.                                 | 2 lbs.               | 32000 30 to 36 in.    | 18 to 24 in.        | 4 in.                   | 1/2 to 1 in.         | Autumn or early spring          | Early spring              | 90 days                                  |
| Rhubarb, seed             | 40 roots              | 1/2 oz.                                | 3500                 | 5 ft.                 | 4 ft.               | 30 in.                  | 1/2 to 1 in.         | Aug. and Sept.                  | June-July                 | 150 days                                 |
| Rhubarb, roots            | 1/2 oz.               | 8 lbs.                                 | 1 lb.                | 64000 30 to 36 in.    | 18 to 24 in.        | 6 in.                   | 1/2 to 1 in.         | Early spring                    | Early spring              | 90 to 120 days                           |
| Ruta-baga                 | 1/2 oz.               | 8 lbs.                                 | 1 lb.                | 48000 30 to 36 in.    | 18 to 24 in.        | 2 in.                   | 1 in.                | April-May-June                  | May-June                  | 45 days is min.                          |
| Soy Beans, Vegetable      | 1 oz.                 | 30 lbs.                                | 30 lbs.              | 1920 30 to 36 in.     | 16 to 36 in.        | 2 in.                   | 1 in.                | Sept. to March                  | Sept. & early spring      | 65 to 70 days                            |
| Squash, summer            | 1/2 oz.               | 4 lbs.                                 | 2 lbs.               | 4800 30 to 36 in.     | 3 to 4 ft.          | 4 every 4 ft.           | 1 in.                | Spring                          | April to June             | 125 days                                 |
| Squash, winter            | 1/2 oz.               | 2 lbs.                                 | 2 lbs.               | 16000 3 to 5 ft.      | 7 to 10 ft.         | 4 every 6 ft.           | 1 in.                | Spring                          | May to July               | 125 to 150 days                          |
| Tomato                    | 1/2 oz.               | 2 lbs.                                 | 2 lbs.               | 12000 3 to 5 ft.      | 3 to 4 ft.          | 3 to 4 ft.              | 1/2 in.              | March-April                     | May to June               | 45 to 90 days                            |
| Tomato, Pelleted          | 1 oz.                 | 6 lbs.                                 | 12 lbs.              | 20800 24 to 36 in.    | 18 to 24 in.        | 2 in.                   | 1/2 in.              | Aug. to Oct.                    | April and Aug.            | 45 to 90 days                            |
| Turnip                    | 1/2 oz.               | 2 lbs.                                 | 2 lbs.               | 20800 24 to 36 in.    | 18 to 24 in.        | 2 in.                   | 1/2 in.              | March to May                    | April and Aug.            | 100 to 130 days                          |
| Turnip, for greens        | 1 oz.                 | 5 lbs.                                 | 1 lb.                | 3600 8 to 12 ft.      | 12 to 18 in.        | 4 every 6 ft.           | 1 in.                | March to May                    | May and June              | 100 to 130 days                          |
| Watermelon                | 1 oz.                 | 3 lbs.                                 | 1 lb.                | 3600 8 to 12 ft.      | 12 to 18 in.        | 4 every 6 ft.           | 1 in.                | March to May                    | May and June              | 100 to 130 days                          |

†The number of seeds per pound varies widely between varieties and lots of same species, but figures given are approximately average







